



# **BENTOSTAB POUDRE**

**VINIFICATION - CLARIFICATION** 

**De-proteinizing bentonite** 

### **CENOLOGICAL APPLICATIONS**

During winemaking on white or rose grape juice (during alcoholic fermentation), **BENTOSTAB** helps clarification and proteins precipitation.

On white wines, used as a fining agent, **BENTOSTAB** allows the stabilisation of wine against proteic casse.

The smoothness of montmorillonite particles of **BENTOSTAB** allows an optimal capacity to expand in water and a great performance for colloids adsorption.

BENTOSTAB ensures proteic stability and will increase ability of wine for cold stabilisation.

#### **INSTRUCTIONS FOR USE**

Gradually add to 20 times its volume of cold water. Leave to swell and add via a remontage.

## DOSE RATE

- 30 g to 100 g/hL on must.
- 10 g à 70 g/hL on wine.

## PACKAGING AND STORAGE

• 1 kg, 5 kg, 25 kg bags.

Store in a dry, odourless environment which is well ventilated at a temperature of between 5 and 25 °C. The recommended use by date of **BENTOSTAB** is marked on the packaging.



**Institut Œnologique de Champagne** ZI de Mardeuil - Allée de Cumières BP 25 - 51201 EPERNAY Cedex France **Tél +33 (0)3 26 51 96 00** Fax +33 (0)3 26 51 02 20 *www.ioc.eu.com*  The information contained in this document is that which we dispose of to the best of our knowledge at this time. Users are still obliged to take their own precautions and carry out their own trials. All current regulations must be scrupulously observed.