



## Solutions for wine making

# Bentosol Protect

Natural bentonite with sodium for the fining and the protein stabilization of musts and wines. Bentosol protect respects the aromatic quality of the wines.

### OENOLOGICAL INTEREST

- > Very low aromatic dragging even when it's used in high doses.
- > Presents a great efficiency even in elevated pH conditions (>3,4) .
- > It leads to a low height of lees.

### QUANTITIES TO USE

- > Vinification: 50 to 100 g/hl
- > Fining: 20 to 50 g/hl
- > Protein stabilization: Determine the dose by making a test of protein stabilization. (Consult your oenologist).

### INSTRUCTIONS TO USE

- > **Preparation:** Mix **Bentosol protect** slowly with 10 times its weight in water, stirring constantly. Let inflate between 4 and 12 hours.
- > **Incorporation:** Stir again and dissolve before incorporating to the must or to the wine by pumping over in order to ensure a homogeneous distribution.

### PACKAGING

- > 1 and 25 Kg Bag.

### PRESERVATION

- > Keep in an airy place, in its original hermetically sealed package.

