



Bentosol Poudre

Natural sodium bentonite in powder form for clarification and protein stabilization of white and rosé musts and wines.



PRODUCT CHARACTERISTICS

- **Formulation:** Natural sodium bentonite, in powder form.
- **Enological benefits:** Bentonite specifically selected for its **strong deproteinising ability, compacting properties** (small amount of lees) and the **preservation of wines' aromas**.



DIRECTIONS FOR USE

- Pour slowly Bentosol Poudre whilst mixing in 10 times its weight of water, with constant agitation. Using warm water accelerates the rehydration. Let inflate during 12 to 24h and then stir again the preparation and dilute in a small quantity of must or wine before adding it homogeneously. Use within one day of preparation.
- **Dosage:** *During alcoholic fermentation:* 50 to 100 g/hL. *On wines:* 10 to 120 g/hL according to protein tests results.



SPECIFICATIONS

PHYSICAL

- **Appearance & colour:** Light grey powder

CHEMICAL

- **Loss on desiccation:** 5 - 15%
- **pH solution at 5 %:** 4.7-10
- **Montmorillonite content:** > 80 %
- **Deproteinisation test:** > 50%

LIMITS

- **Iron:** < 600 mg/kg
- **Arsenic:** < 2 mg/kg
- **Lead:** < 5 mg/kg
- **Mercury:** < 1 mg/kg
- **Sodium:** < 10 g/kg



PACKAGING & CONSERVATION

- Bags of 1 kg (in 20 kg box) and bags of 25 kg.
- Store in its original packaging hermetically sealed, in a cool, clean and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.

GD/16-07-2021. For oenological use. This document is correct at the time of publication and is provided for information purposes only, without commitment or guarantee. This product should be used in accordance with the relevant legislation and standards. In accordance with the EU Regulation n°2019/934 (and its modifications).

LAMOTHE-ABIET

AVENUE FERDINAND DE LESSEPS 33610, CANEJAN - BORDEAUX, FRANCE • TÉL : +33 (0)5 57 77 92 92 • WWW.LAMOTHE-ABIET.COM