

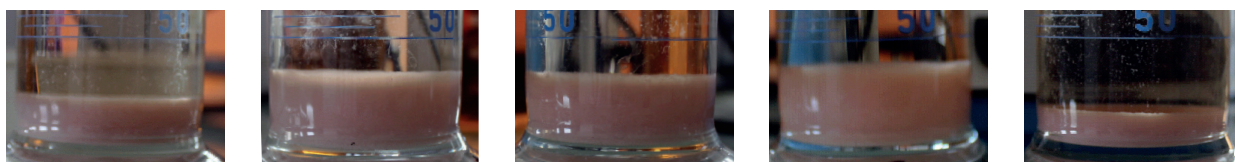
INOBENT NAT™

CLARIFICATION - FINING OF MUSTS

➤ OENOLOGICAL APPLICATIONS

INOBENT NAT™ is a natural, non-activated, granulated sodium-calcium bentonite, dedicated to clarifying musts and wines. Its granulated form guarantees enhanced dispersion that is more efficient than with bentonites in powder form.

This bentonite is part of the calcium-sodium bentonites with excellent flocculation and packing-down properties. **INOBENT NAT™** reduces sediment volume by 25% allowing more juice or wine during racking.



Comparing **INOBENT NAT™**'s pack-down capacity with other bentonites on the market.

INOBENT NAT™

INOBENT NAT™ interacts with proteins and provides excellent colloidal stabilisation in white and rosé wines.

Despite being non-activated, **INOBENT NAT™** has the same characteristics as activated bentonites, such as negligible release of metals.

Being non-activated, **INOBENT NAT™** is consequently authorised in line with USDA NOP (National Organic Program) regulations.

➤ IMPLEMENTATION

Pour **INOBENT NAT™** into 10 times its weight in water while shaking well to avoid lumps forming. Allow the bentonite to hydrate for 6 to 12 hours while shaking every 6 hours. Shake vigorously to obtain a uniform preparation before incorporating in the tank, using a fining connection or by stirring to disperse thoroughly.

Warm water (50°C) is recommended for optimum rehydration.

➤ DOSAGE

- 20 to 100 g/hL on musts.
- 10 to 50 g/hL on white and rosé wines.

➤ PACKAGING AND STORAGE

- 25 kg bag

To be stored in a dry, well-ventilated odour-free place, at a temperature of between 5 and 25°C.

Once opened, the product must be used rapidly. Once in suspension, the preparation must be used within the day.