

# BENTOLACT S

## VINIFICATION - CLARIFICATION

A combination of bentonite and potassium caseinate.  
The use of this product may require food allergen labelling.

### ↓ ŒNOLOGICAL APPLICATIONS

**BENTOLACT S** is a useful preventative treatment for musts prone to oxidation. Its use prevents the formation of undesirable oxidation compounds.

**BENTOLACT S** is a combination of hydrated aluminium silicates and potassium caseinate.

It combines the clarification and mild protein-reducing properties of bentonite with the anti-oxidant properties of caseinate. In addition, the bentonite aids the formula's work by delaying the precipitation of the caseinate and thus increasing its effectiveness. Suspended particle compaction is improved.

### ↓ INSTRUCTIONS FOR USE

**BENTOLACT S** is most effective when used during fermentation but can be used post-fermentation.

Dissolve in 10 times its volume of cold water and mix vigorously to prevent lump formation. Use in a similar way to bentonite.

Leave to swell for several hours and add to the bulk wine via a remontage.

### ↓ DOSE RATE

- Prior to or during fermentation : 40 to 100 g/hL
- Post fermentation : 100 to 200 g/hL

Higher doses can be used for poor quality musts.

### ↓ PACKAGING AND STORAGE

- Packs of 1 kg, 5 kg and 25 kg

Store in a dry environment which is well ventilated at a temperature of between 5 and 25° C.

**BENTOLACT S** solution should not be stored for more than 24 hours.

The recommended use by date is marked on the packaging.