

GRANULA®

Elimination of oxidases and proteins from musts and wines

CHARACTERISTICS

GRANULA® is a granular activated calcium bentonite with high deproteinisation capacity. Its granules make it easier to use and limits the product's dustiness.

OENOLOGICAL PROPERTIES

GRANULA® gives excellent results for both musts and wines. **GRANULA®** has a very high swelling potential, making this bentonite very effective with regard to unstable proteins. Although there is a large volume of deposits, this is compensated for by low dosages.

GRANULA® makes it possible to decrease the quantity of bentonite required in wine to eliminate unstable proteins. **GRANULA®** makes it possible to obtain not only very effective deproteinisation, but also good settling, even when using large quantities of bentonite (100 g/hL).

APPLICATIONS

GRANULA® can be used early on must and also on wine.

DOSAGE

Dosage for use on must and wine: 20 to 100 g/hL.

INSTRUCTIONS FOR USE

Slowly sprinkle **GRANULA®** onto water: its granular form brings about better hydration, requiring far less mixing in order to obtain a solution (solutions should not exceed 5% - 50 g per litre of water).

Leave to swell for at least 2 to 3 hours (maximum 12 hours). Then stir again to form a gel.

GRANULA® is now ready to use.

The use of a fining connector is strongly recommended.

Precautions for use:

Product for oenological and specifically professional use.

Use in accordance with current regulations.

PACKAGING

1 kg and 25 kg

STORAGE

Store unopened, sealed packaging away from light in a dry, odour-free environment.

Once opened use rapidly.

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