

OPTIBENT

Elimination of excess proteins and colloids in musts and wines

CHARACTERISTICS

OPTIBENT is a mixture of activated calcium bentonites and natural calcium bentonites specifically developed to obtain both effective deproteinisation and good settling.

OENOLOGICAL PROPERTIES

OPTIBENT gives excellent results for both musts and wines. **OPTIBENT** eliminates unstable proteins. It can be used on must early on so as to subsequently decrease the amount of bentonite required for use on wine.

OPTIBENT reduces the volume of deposit even when used in large quantities (volume of deposit is in the region of 1% for treatment at 50 g/hL).

APPLICATIONS

OPTIBENT can be used on must early on, and can also be used on wine for protein stabilization.

DOSAGE

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

INSTRUCTIONS FOR USE

Slowly sprinkle **OPTIBENT** onto water and stir vigorously. Make sure that all the powder is blended into the water, eliminating all clumps (10% solutions maximum – 100 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. **OPTIBENT** 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

25 kg

STORAGE

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

Once opened use rapidly.

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