



# ENOLOGICAL BENTONITES

## (PLUXBENTON N, BENTOLIT SUPER, PLUXCOMPACT)

### COMPOSITION

Pure bentonite.

### GENERAL FEATURES

Appearance: **PLUXBENTON N**, grey odorless granules; **BENTOLIT SUPER**, fine, odorless, white-beige powder; **PLUXCOMPACT**, light-grey, odorless granules.

Bentonites are natural colloidal clays. They have a unique ability to swell when wet, forming a gel carrying a negative charge. This negative charge can attract the positively charged colloids in wine, especially protein.

Besides clearing protein hazes, bentonite clays are also useful in winemaking as fining agents, for reducing lees, influencing wine color and improving filterability. The use of bentonite can also reduce the amount of riboflavin which could lead to lightstruck flavors in white wines.

Winemaking bentonite clays are generally divided into three groups:

**natural sodium bentonite**: highly active and featuring a high swell rate;

**natural calcium bentonite**: moderately active, lower swell rate, settles to compact lees;

**activated bentonite**: effectiveness and ability to swell depend on activation rate.

**PLUXBENTON N** is a natural sodium bentonite with a high Na:Ca ratio giving it good swelling properties and a good clearing efficacy. **PLUXBENTON N** is also the most effective granular bentonite for reducing protein.

**BENTOLIT SUPER** is an activated bentonite with a good swell rate; it clears wine rapidly and thoroughly, settling to fairly compact lees with a clear supernatant. **BENTOLIT SUPER** has a powerful ability to reduce protein and, if used in appropriate doses, will ensure complete protein stability.

**PLUXCOMPACT** is a bentonite obtained by a special procedure; its activation rate is designed to produce an efficacy comparable to that of sodium bentonite, but an amount of lees similar to that of calcium bentonite. Consequently, even when used at low doses, the product combines good fining and protein removal properties with limited amounts of lees.

### APPLICATIONS

**PLUXBENTON N** and **BENTOLIT SUPER** can be added to must, during fermentation, or to wine.

When added to must, they

- remove proteins that can cause protein instability in wine;
- ensure good cleansing of must, which is a requirement for obtaining good quality wines;
- drastically reduce oxidases such as tyrosinase and laccase which may jeopardize wine quality. **PLUXBENTON N** or **BENTOLIT SUPER** should therefore be used to treat must from *Botrytis*-infected grapes.

When added during fermentation, they

- ensure a stable and complete fermentation process, at the end of which a clear wine is obtained with a minimal amount of lees.

When added to wine, they

- ensure complete clarification and protein stability.

**PLUXBENTON N** and **BENTOLIT SUPER** are also recommended for the treatment of vinegar.

**PLUXCOMPACT** has particular properties that make it the ideal fining agent for high quality white, red and rosé wines. It is effective as a finishing treatment, and may be combined with a protein fining agent such as BLANCOLL, FINECOLL, PULVICLAR or GOLDENCLAR.

The indications supplied are based on our current knowledge and experience, but do not relieve the user from adopting necessary safety precautions or from the responsibility to use the product properly.



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**PLUXCOMPACT** does not interfere with the body or structure of wine, and produces a negligible amount of lees, a distinct advantage for high quality wines. In distillates, **PLUXCOMPACT** can be used for reducing opalescence and off-flavors caused by fusel alcohols.

### DOSAGES

#### **PLUXBENTON N** and **BENTOLIT**:

40 - 120 g/hL (3.3 – 10 lb/1,000 gal) for must or wine;

20 - 60 g/hL (1.7 – 5 lb/1,000 gal) during fermentation;

100 - 250 g/hL (8.3 – 20.7 lb/1,000 gal) for vinegar.

#### **PLUXCOMPACT**:

10 - 40 g/hL (0.8 – 3.3 lb/1,000 gal) for wine and distillates.

Always carry out preliminary laboratory testing to select the optimal dose level for every situation.

### INSTRUCTIONS FOR USE

Dilute the product slowly in the amount of cold water as indicated and stir vigorously and continuously until an homogeneous suspension is obtained. Allow the gel to rest for 3-6 hours, then mix again and add to the mass while pumping over, preferably using a metering pump or a Venturi tube. Best results are obtained by adding the bentonite to at least half of the volume to be treated.

**ATTENTION!** To ensure the best efficiency, bentonite must be diluted at the recommended ratios:

**PLUXBENTON N**: 1 part bentonite : 20 parts of cold water

**BENTOLIT SUPER**: 1 part bentonite : 20 parts of cold water

**PLUXCOMPACT**: 1 part bentonite : 10 parts of cold water

### PACKAGING AND STORAGE

**PLUXBENTON N**: 1 kg bag  
20 kg bag

**BENTOLIT SUPER**: 1 kg bag  
4 kg bag  
25 kg bag

**PLUXCOMPACT**: 1 kg bag  
4 kg bag  
20 kg bag

Sealed package: keep the product in a cool, dry, well-ventilated area.

Opened package: carefully reseal the package and keep it as above indicated.

Warning: bentonite absorbs moisture and odors.

### Product approved for winemaking by the TTB.

Legal Limit: N/A

### The product is in compliance with the following specifications:

Codex (Enologique International

Directive 2008/84/CE

### Product approved for winemaking, in accordance with:

Reg. (CE) N.606/2009

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