



Bentosol Protect

Bentosol Protect is a natural sodium bentonite for clarification and protein stabilisation of musts and white or rosé wines, respectful of the aromatic quality.



PRODUCT CHARACTERISTICS

- ◆ **Formulation:** Natural sodium bentonite.
- ◆ **Enological benefits:** Bentosol Protect has been specifically selected for its **strong deproteinising ability**, **compacting properties** (small amount of lees) and the **preservation of wines' aromas** (little loss of aromas).
Bentosol Protect is effective over a wide range of pH, particularly at high pH (>3.4).



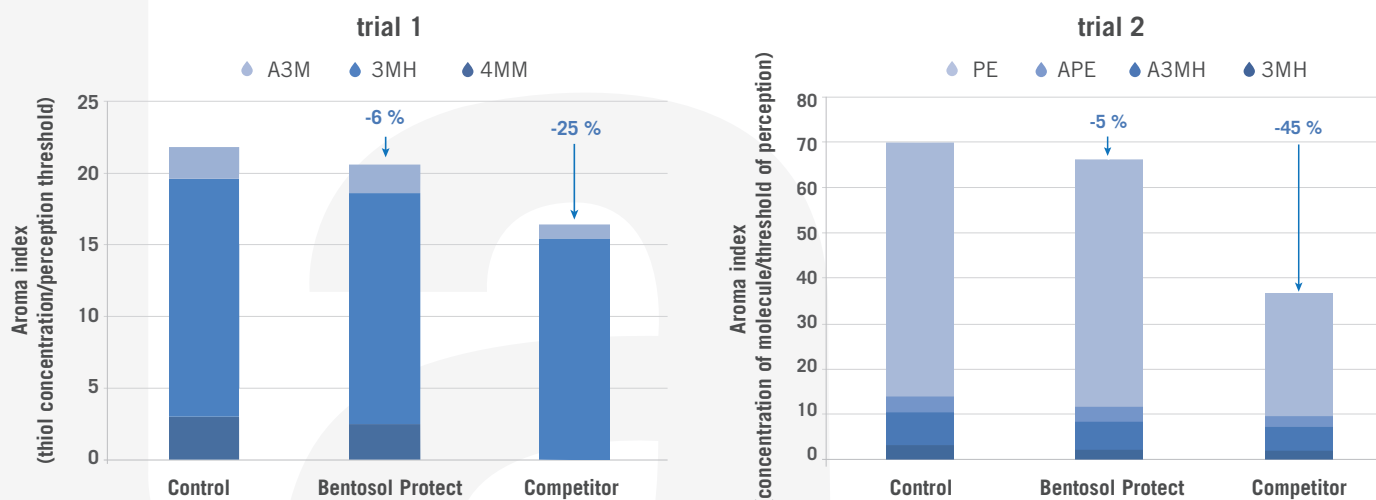
DIRECTIONS FOR USE

- ◆ Pour slowly Bentosol Protect whilst mixing in 10 times its weight of water, with constant agitation. Using warm water accelerates the rehydration. Let swell during 12 to 24h and then stir again the preparation and dilute in a small quantity of must or wine before adding it homogeneously. Use within one day of preparation.
- ◆ **Dosage:** *Alcoholic fermentation:* 50 to 100 g/hL. *Wines:* 10 to 120 g/hL, according to protein tests results.



TRIAL RESULTS

1. AROMA ANALYSIS

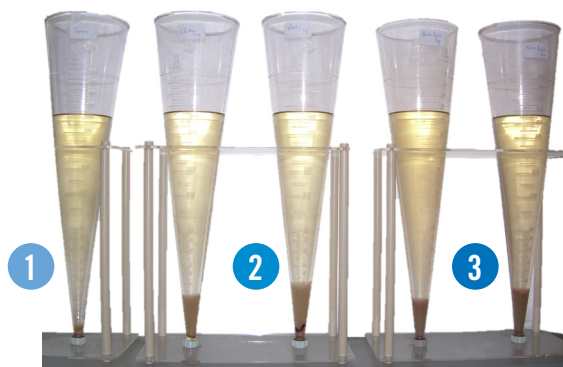


Result:

The use of Bentosol Protect has very little impact on the aroma of wines compared to other bentonites on the market.

2.TRIAL ON SAUVIGNON WINE

2012, pH 3,2



	1: CONTROL	2: SODIUM BENTONITE COMPETITOR		3: BENTOSOL PROTECT	
DOSAGE	/	20 g/hL	40 g/hL	20 g/hL	40 g/hL
LEES	/	1,5 %	3,1 %	1 %	1,7%
TURBIDITY	9,0 NTU	2,4 NTU	1,4 NTU	1,5 NTU	1,0 NTU
PROTEIN STABILITY	unstable	unstable (+ 10 g/hL)	unstable	unstable	unstable



SPECIFICATIONS

PHYSICAL

- **Appearance & colour:** Light grey granulate

CHEMICAL

- **Humidity:** 5 – 15%
- **pH solution at 5 %:** 4.7-10
- **Montmorillonite content:** > 80%
- **Deproteinisation test:** > 50%

LIMITS

- **Iron:** < 600 mg/kg
- **Arsenic:** < 2 mg/kg
- **Lead:** < 5 mg/kg
- **Mercury:** < 1 mg/kg



PACKAGING & CONSERVATION

- Bags of 1 kg or 5 kg (in 20 kg box) and bags of 25 kg.
- Store in its original packaging hermetically sealed, in a cool, clean and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.

GD/20-03-2025. For oenological use. This document is correct at the time of publication and is provided for information purposes only, without commitment or guarantee. This product should be used in accordance with the relevant legislation and standards. In accordance with the EU Regulation n°2019/934 (and its modifications).

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