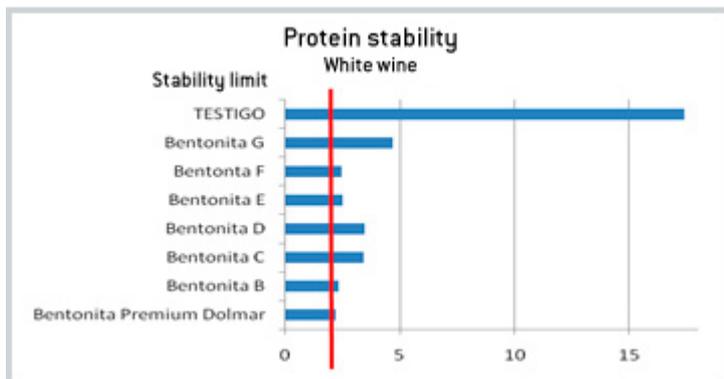


BENTONITE PREMIUM

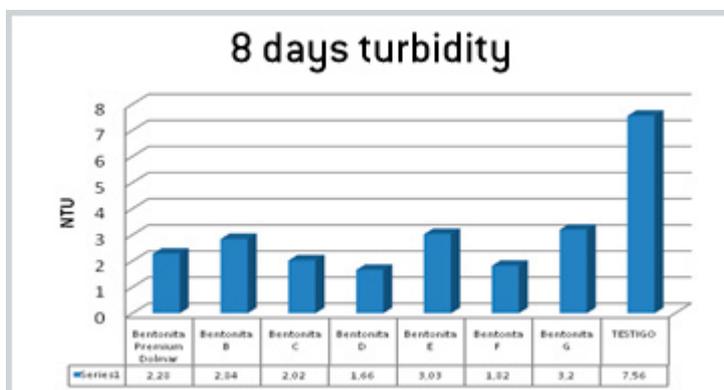
WHITE WINES CLARIFICATION | HIGH PROTEIN LOAD, AROMATIC FINENESS, BOLD IN MOUTH

CHARACTERISTICS

DOLMAR PREMIUM BENTONITE is an activated sodium bentonite with high de-proteinizing power. It is recommended for clarification and protein stabilization of white wines, in particular for varieties with high protein load.



From studies previous to selection it can be highlighted that DOLMAR PREMIUM BENTONITE offers stability higher than other 7 bentonites also tested.



DOSE

In musts: from 20 to 60 g/hl.

In wines: from 20 to 80 g/hl.

Testing are required.

INSTRUCTIONS

Leave product previously swelling in water (1 kilo / 10 litres) from 2 to 5 hours. Lasting depends on the times that bentonite is shaken. The greater frequency in shaking, the lower lasting of contact.

Add to the whole volume to be treated with a dosing pump.

PACKAGING

1 and 5 k packages.

CONSERVATION

Keep the container filled with original sealed, protected from light in a dry and odour free place.

Once opened use the product quickly.

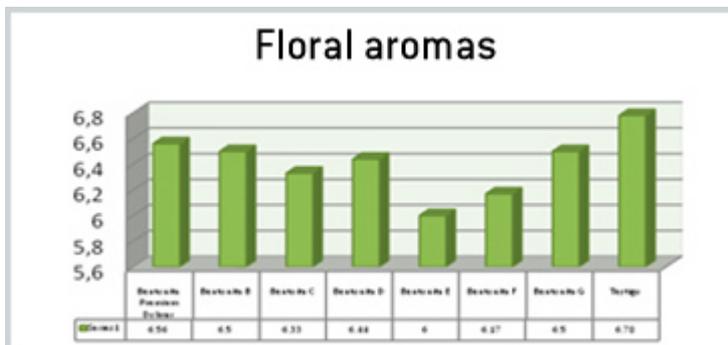
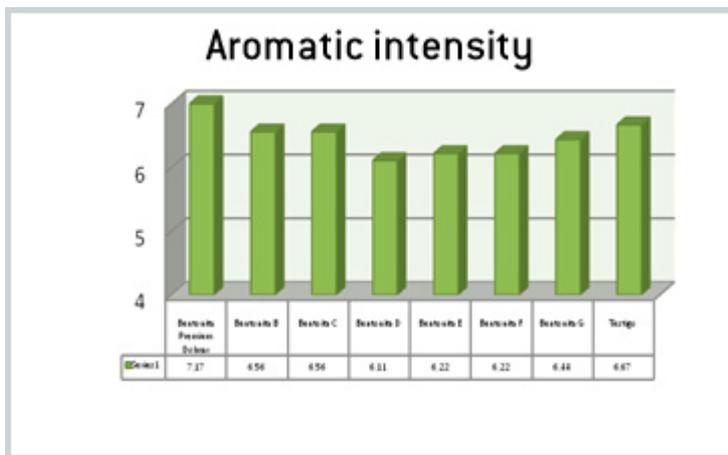


FURTHER INFORMATION:



CHARACTERISTICS

In clarification of white wines there is a quest to get protein stabilization and respect of treatment towards aroma and bold in wine. These are the reasons for which DOLMAR PREMIUM BENTONITE has been selected, since its stabilizing action does not lessen aromatic profile and intensity in treated wines.



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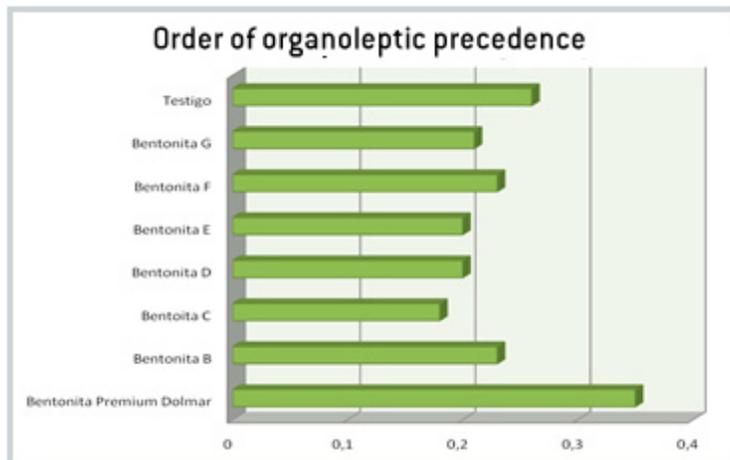
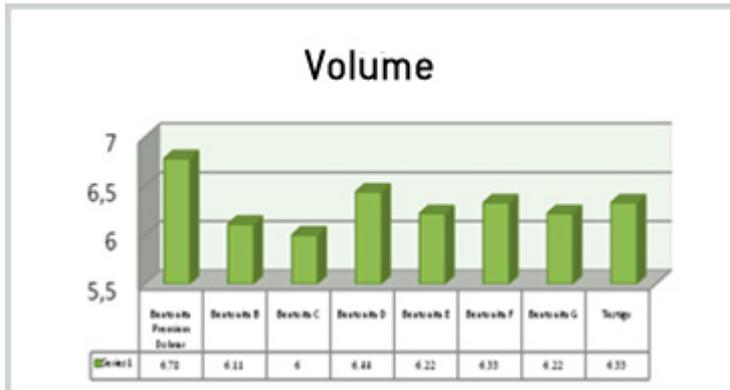
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CHARACTERISTICS

Mouth-feel is as important as aromatic profile. DOLMAR PREMIUM BENTONITE has been selected by the Testing Panel.



DOLMAR PREMIUM BENTONITE is offered as an alternative to clarification of white wine where a clear improvement in organoleptic properties together with protein stabilization is required.

The information previously indicated belongs to our present knowledge. It is indicated without any obligation or guarantee by us and its use it is not our responsibility. This information does not exempt the user from fulfillment of the legislation and safety measures in force.

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