

# BENTONITES RANGE

- ◆ Research conducted by our laboratory on bentonites from about 40 deposits has led to the selection of a line of five bentonites. This line covers the maximum of beverages industry needs (fermented or not): white, rosé, red, sparkling wines, natural sweet aperitif wine, mellow wine, basis wine, cider, vinegar, perry (pear cider), fruit juice, etc., by targeting the problems to resolve in each case.

## ELECTRA

- ◆ Activated calcium bentonite,
  - ◆ Supplied as a powder,
  - ◆ Very good balance among all its properties, with very high deproteinizing activity,
  - ◆ Dosage : from 20 g/hl to 100 g/hl, or more, depending on the results of the protein stabilization test
  - ◆ Reasonable sediment volume enabling treatment with high doses for wines very rich in proteins (e.g. Sauvignon),
  - ◆ Can be used as pre-fermentation treatment of must, in alcoholic fermentation, or for wines of all types and all origins.
- ◆ **ELECTRA** is the reference bentonite of our line.

## GRANULA

- ◆ Activated calcium bentonite,
- ◆ Supplied as a granulate for extremely simple use,
- ◆ Highly pure, no sandy inclusions, light beige colour,
- ◆ Very good protein absorption,
- ◆ Dosage : from 20 g/hl to 100 g/hl, or more, depending on the results of the protein stabilization test
- ◆ Normal sediment volume,
- ◆ Can be used at all stages of wine making from work on musts to bottling preparation

## MIRACOL

- ◆ Highly activated and very active calcium bentonite,
- ◆ Very white and very pure, **MIRACOL** is a very high quality bentonite. Its high purity results from its purification process, that involves the selection of particles with well defined size. All fractions of sand or other impurities are eliminated.
- ◆ **MIRACOL** has been selected to solve difficult cases, where the presence of large quantities of some colloids hinders the different forms of clarification.
- ◆ Particularly recommended for mellow wines and thermovinified red wines.
- ◆ **MIRACOL** swells considerably. When swelling in water, do not exceed 30 g per litre of water.
- ◆ The doses are generally lower than the doses usually used with ordinary bentonites.

## OPTIBENT

- ◆ **OPTIBENT** is obtained with a special process. Its level of activation has been designed so that its activity is close to that of sodium bentonites and that the volume of sediment formed is close to that of calcium bentonites.
- ◆ High activity.
- ◆ Very low quantity of lees (about 1% for a treatment at 50 g/hL).
- ◆ This is an important property for high quality wines or for use at high doses.
- ◆ **OPTIBENT** is used at all stages of wine making, from work on musts through to stabilization before bottling.

## BENTEFF

Special grade for sparkling wines.

- ◆ **BENTEFF** preserves the bubbling capacity of musts and wines at the same time as eliminating excess proteins, carbohydrate or lipid colloids.  
These colloids hinder :
  - Tartaric crystallizations,
  - Filtration,
  - Remuage.
- ◆ **BENTEFF** binds a portion of residual anthocyanins in white wines prepared from red grapes.
- ◆ When racking must, **BENTEFF** binds the natural oxidases of grapes (tyrosinase), favouring racking must, as well as soluble oxidase from *Botrytis cinerea* (laccase). In all cases, the wines are less oxidizable and age slower in bottles.
- ◆ The average doses for using **BENTEFF** are about 15 to 25 g/hL in musts (in pre-fermentation or fermentation treatment) and 10 to 15 g/hL in wines before pre-filtration or during cold storage (for wines from untreated musts).

## CALCICA

- ◆ Selected natural calcium bentonite
- ◆ **CALCICA** can be used at any winemaking stage:
  - During pre-fermentation steps
  - During fermentation
  - In the wine
- ◆ The high settling speed of **CALCICA** allows to carry out finings rapidly.
- ◆ With few and very compact sediments, the loss of wine is minimal.
- ◆ **CALCICA** is applied at 20g/hL to 150g/hL.