

CALCICA

Selected natural calcium bentonite
for treatment of musts and wines

CHARACTERISTICS

CALCICA is a natural calcium bentonite.

OENOLOGICAL PROPERTIES

CALCICA gives excellent results for both musts and wines. When used on must, it is possible to decrease the quantity of bentonite required in wine to eliminate unstable proteins. **CALCICA** was specifically developed in order to obtain very small amounts of deposit even when used at high doses.

APPLICATIONS

CALCICA can be used on must early on, and can also be used on wine for protein stabilisation.

DOSAGE

Dosage for use on must and wine: 20 to 150 g/hL.

INSTRUCTIONS FOR USE

Scatter **CALCICA** onto water and stir. Make sure that all the powder is blended into the water, eliminating all lumps (10% solutions maximum – 100 g per litre of water).

Let it swell for at least 1 hour, and then stir again to form a gel (natural calcium bentonites swell only slightly and can therefore be used rapidly). **CALCICA** is now ready to use.

The use of a fining connector is recommended.

Precautions for use:

Product for oenological and specifically professional use.

Use in accordance with current regulations.

INGREDIENTS

Natural calcium bentonite.

PACKAGING

25 kg

104/2015 - 1/2

STORAGE

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

Once opened use rapidly.

Use before best-by date stamped on packaging.

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