

VI - BENTO

CLARIFIER

VI - Bento is a pure activated bentonite with a good deproteinizing capacity.

ORGANOLEPTIC FEATURES

APPEARANCE fine powder

COLOUR off-white beige

SCENT odourless

APPLICATIONS

VI - Bento allows the elimination of proteins, leading to protein stability and stabilizes colour in red wines.

It is used in oenology as a clarifying agent, reducing the amount of lees and improving filterability.

VI - Bento has a high *montmorillonite* composition and high swelling capacity, which ensures a good absorption capacity for proteins and unstable colouring matter.

The use of **VI - Bento** also makes it possible to reduce the amount of riboflavin in white wines, which can cause the so-called "taste of light".

In botrytized vintages, **VI - Bento** prevents oxidasic casses such as tyrosinase and laccase, which can compromise the quality of the wine.

Vinegar treatment.

PACKAGE

25kg bags.

CONSERVATION

Closed package: keep the product in a cool, dry and well-ventilated place.

After opening the package, carefully seal and keep as indicated above.

i Product in compliance with the International Oenological Codex and the Delegated Regulation (UE) n° 2019/934 and modifications.

i ATTENTION: Bentonite absorbs moisture and odours.

i This document is based on the manufacturer's technical datasheet.

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APPLICATION ADVICE

RECOMMENDED DOSE

MUST OR WINE 40 – 120 g/hL

DURING FERMENTATION 25 – 80 g/hL

VINEGAR 100 – 250 g/hL

PROPORTION
VI - Bento/WATER 1:20 (50 g of
VI - Bento to
1 L of cold water)

PROCEDURE

- 1 – Dissolve **VI - Bento** slowly in the indicated amount of cold water and shake vigorously and continuously until a homogeneous suspension is obtained.
- 2 – Allow the gel to rest for 3 – 6 hours, mix again and add to the total volume during pump-over, using a dosing pump or a Venturi tube.
- 3 – The best results are obtained by adding **VI - Bento** to at least half of the volume to be treated.

i Performing laboratory tests to define the optimal dose to use in each situation is always recommended.

i ATTENTION: In order to ensure proper dispersion in the wine, the bentonite gel must have a fluid consistency.