

GELBENTONITE™

Highly activated bentonite in filaments for final fining of wines.

CHARACTERISTICS

Gelbentonite is the most known bentonite in winemaking. Its mineral purity and exclusive transformation process have made it an indispensable tool for protein removal and clarification for all wines, while respecting aroma and colour content.

The classic filament form makes it easy to prepare as well as safe to use by the person preparing the product.

APPLICATIONS

Gelbentonite is used at low doses for the final protein stabilization of white, rosé and red wines. It is very effective for the removal of protein based fining agents hence eliminating the risk of over-fining. The clarification action also improves the mouthfeel and balance, particularly in red wines with aggressive tannins.

Thanks to its specific action and the low doses needed, it does not significantly affect the aromatic components or the colorant matter, in red wines.

Gelbentonite is also known for the clarity that it gives to treated wines, consequently this makes it easier to prepare the wine for bottling.

DOSAGE and INSTRUCTIONS FOR USE

5-30 g/hL.

Pour in water 1:20 and wait at least 30-60 minutes, mix, add to the volume to be treated and homogenize well.

PACKAGING

2 kg and 10 kg bags, in a box.