

# E-Benthon Extra

## ACTIVATED SODIUM BENTONITE

Conforms with the International Oenological Codex. Not derived from genetically modified organisms. Allergen free.

Highly effective active sodium bentonite powder, suitable for must and wine clarification and stabilization.

E-BENTHON EXTRA flocculation takes place in a short time and results into a deposit of firm dregs.

### Must clarification

E-BENTHON EXTRA surface has a negative charge, thus allowing combination with positively charged molecules in musts, with particular regard to proteins. Flocculation and further flocculate precipitation drag some other colloidal matters such as pectins. Therefore, must processing with E-BENTHON EXTRA clears any source of turbidity. It also displays a drastic action against oxidase enzymes, that abound in grape harvests affected by noble moulds from *Botritis nobilis*.

### Wine clarification

The after-fermentation treatment with E-BENTHON EXTRA allows red wines to achieve a higher stability in coloring matter, thanks to the adsorption of unstable polyphenols. In white wines, it is capable to withdraw any protein matter, thus preventing the formation of turbidities and films.

### Fermentation

The addition of E-BENTHON EXTRA during the alcoholic fermentation constitutes a valid support to blastomyces metabolism, as it provides the adsorption of inhibiting agents, if any, and sustains yeast dispersion in the medium.

### Composition

Activated bentonite (E 558).

### Characteristics

Appearance: powder  
Color: gray-beige  
Humidity: < 15,0%  
Liming loss: 4,5-5,5%  
pH [5%]: 8,9-9,9  
SiO<sub>2</sub>: 70,0-73,0%  
Al<sub>2</sub>O<sub>3</sub>: 13,0 – 14,0%  
Na<sub>2</sub>O: 1,8%  
K<sub>2</sub>O: 1,0 – 1,4%  
MnO: < 0,1%  
MgO: 2,0 – 3,0%  
P<sub>2</sub>O<sub>5</sub>: 0,2 – 0,4%  
Pb: < 3 ppm  
As: < 1,5 ppm  
soluble Ca < 0,8%  
soluble Na < 1,0%  
soluble Fe < 0,06%

### Dosage

50-100 g/ml in musts and young wines.

20-60 g/ml and more in vintage wine, according to the degree of stability.

### How to use

Pour E-Benthon Extra into fresh water (ratio 1:10). Leave for 8 to 12 hours, homogenize the solution and blend it into the working mass during a remounting.

E-Benthon Extra shall be added only after the enzymage, if any.

### Storage

Sealed in its original package and stored in a dry and cool place, the product preserves its characteristics for a long period of time.

### Pack sizes

Code 112602 - 1 kg packs

Code 112800 - 25 kg bags

