

ENOBENT[®] MICRO

Activated bentonite in powder for microdose applications

Description

The sodium-activated bentonite, **Enobent[®] Micro**, is obtained from an extremely pure and especially selected raw material. It undergoes an **additional activation process** which enhances its natural performance, considerably increases its powers of dispersal and colloidal properties and its ability to clarify.

Enobent[®] Micro features:

- high deproteinising action
- very low dosage (and relevant extremely low deposit volumes)
- easy dispersion
- low inert matter content
- the smell and taste of the wine are not affected

The high quality of the bentonites used ensures complete deproteinising and protein stabilisation.

Enobent[®] Micro can be used in all types of musts and wine, especially in wines that are particularly fine and difficult to stabilise, or which could suffer from interventions that are too "aggressive".

Because of its highly deproteinising capacity, **Enobent[®] Micro** is especially suitable for use in microdose applications.

Instructions for use

1. Disperse **Enobent[®] Micro** in cold water (1:15 ratio) by shaking vigorously until a homogeneous suspension is obtained.
2. Allow the solution (gel) to stand for a few hours (from a minimum of 6 to 12 hours, approx.)
3. Mix again and add to the product to be treated

Dosage

Enobent[®] Micro: from 10 to 40 g/hl

Packs

Supplied in 25-kg paper bags

		Enobent[®] Micro
Characteristics		
Swelling	[ml/2g]	35-37
Humidity	[%]	10 - 12
Particle-size analysys	[µm]	45
Deproteinising strenght (CODEX method)	[%]	90

		Enobent[®] Micro
Chemical analisys chimica (typical)		[%]
SiO ₂		57.52
Al ₂ O ₃		21.22
TiO ₂		0.28
Fe ₂ O ₃		3.50
P ₂ O ₅		0.04
MnO		0.09
MgO		4.97
CaO		1.63
K ₂ O		0.17
Na ₂ O		3.10
Calcination loss		7.48
Soluble metals (according to International Oenological Codex):		
Lead	[ppm]	5.0 max
Iron	[%]	0.6 max
Sodium	[%]	3.5 max
Calcium	[%]	2.5 max
Other heavy metals	[ppm]	10 max

PRODUCTS FOR USE IN OENOLOGY

Laviosa Chimica Mineraria Spa products undergo continuous testing to ensure their purity and quality in accordance with the laws of Italy (DM 26 April 1969 – Substances for use in oenology) and the EU (REG. CE 606/2009), and international laws (International Oenological Codex)

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