

MAXIBENT MICRO

High-deproteinization-capacity powdered bentonite.

CHARACTERISTICS

Maxibent Micro completely deproteinizes the wine to achieve total protein stability at low doses. It does not affect the wine's organoleptic properties.

This reagglomeration process enhances the bentonite's dispersion capacity and colloidal properties, which in turn increase its fining capacity.

APPLICATIONS

Maxibent Micro can be used in any wine. It is especially recommended for wines susceptible to protein instability (Verdejo and Sauvignon Blanc).

COMPOSITION

Extremely pure activated sodium granulated bentonite.

DOSAGE

<i>Protein removal</i>	20 – 50 g/hl
<i>Fining</i>	10 – 40 g/hl

Caution: It is recommended to perform laboratory tests before application to determine optimal dosage, as this may vary widely according to each wine's individual characteristics.

INSTRUCTIONS FOR USE

1. Dissolve the **Maxibent MICRO** in 10 times its weight of water, then stir vigorously to ensure it is thoroughly mixed.
2. Leave the bentonite to swell for 4–6 hours.
3. Mix thoroughly again.
4. Add the solution to the wine and mix thoroughly.

PHYSICO-CHEMICAL PROPERTIES EP 657 (rev.4)

Moisture [%]	< 15
Pb [mg/kg]	< 5
Hg [mg/kg]	< 1
As [mg/kg]	< 2
Fe [mg/kg]	< 600
Al [g/kg]	< 2,5
Ca + Mg [meq/100g]	< 100
Na [g/kg]	< 35

PHYSICAL APPEARANCE

Cream powder.

PACKAGING

25-kg packets.

STORAGE

Store in the original packaging in a cool, dry, odour-free place.

Once open, use as soon as possible.

Best before: 5 years from packaging.

RGSEAA: 31.00391/CR

This product complies with the International Oenological Codex and Regulation (UE) 2019/934.