



Bentotest® according to Dr. L. Jakob version 04/2007

Rapid determination of the amount of bentonite needed for wine and juices

- BENTOTEST®-solution for red wine for colorintensive red wines
- BENTOTEST®-solution for white wine (colorless) or strongly neutralized white wines up to bright red wines
- BENTOTEST®-solution for white wine (yellow) for white wine

Preliminary test

To find out whether bentonite fining is necessary for the drink under investigation, the following preliminary test is carried out: 1 part of BENTOTEST® reagent is added to 10 parts of filtered wine (room temperature!). The addition of 1 part of reagent to 10 parts of drink need only be approximate. In practice, it is easiest to start from the total amount of drink in the flask (about 50cm³) and to add about 5cm³ of the BENTOTEST® reagent by means of the measuring beaker provided. In wines in need of bentonite treatment, the drink turns turbid. With a little practice, the amount of bentonite needed can be concluded from the degree of turbidity.

The rule of thumb is as follows

Slight turbidity: 50 - 100g of bentonite per hectolitre of wine
Medium turbidity: 100 - 250g of bentonite per hectolitre of wine
Extreme turbidity: 250 - 400g of bentonite per hectolitre of wine

To determine the exact amount of bentonite, **fining experiments** have to be carried out as follows.

Preliminary fining experiment

1. Fill the drink from the cellars into the flask up to the 0 mark.
2. Adjust exactly to the 0 mark by means of the pipette provided.
3. Vigorously shake the bottle with the bentonite suspension (yellow label).
4. Add the well-mixed bentonite suspension to the drink in the flask in the amount estimated in the preliminary test.
5. Close the flask by placing a thumb over it, and shake for 2-3 minutes.
6. Then filter through BENTOTEST® special folded filters in an Erlenmeyer flask.
7. Add 1 part of BENTOTEST® reagent to 10 parts of filtered wine (follow the instructions in the preliminary test).

The wine is protein-free when no turbidity appears.

The amount of bentonite needed is obtained most accurately by running 3 fining experiments for each wine or fruit juice with rising amounts of bentonite, and observing the amount which just makes the drink protein-free.

It should be stressed that the bentonite suspension used should always be from the bentonite employed in practical fining in the cellars. Bentonite NA-CA is interesting for calcareous soils. For other soils, bentonite CA is sufficient.



A quick method to determine the Bentonite requirements needed in the fining of wines and juices

It gives guarantee through absolutely reliable evidence of the presence of protein, whereby all protein species are comprehended.

It helps in the economizing Bentonite through accurate determination of the required quantity of product needed for the fining.

Fast review ensuing the fining and before the filling, which is of greatest importance, especially for warm filling.

BENTOTEST® equipment complete in plastic case

includes

2 Bentotest flasks, 3 Erlenmeyer flasks, 3 plastic hoppers, 1 plastic measuring beaker, 1 pipette, 50 special paper filters, 1 bottle Bentotest-solution, 1 bottle bentonite-suspension, directions for use, all include in a plastic case.

Available from stock

- 013.014.6 BENTOTEST®-solution for white wines (colorless), 250 ml
- 013.015.3 BENTOTEST®-solution for white wines (yellow), 250 ml
- 013.013.8 BENTOTEST®-solution for red wines, 250 ml
- 013.017.9 Ca-Bentonit-Suspension, 250 ml
- 013.018.1 Na-Ca-Bentonit-Suspension, 250 ml

Only available by order

- Bentotest flask
- Erlenmeyer flask
- Plastic hopper
- Plastic measuring beaker
- Pipette
- Pack special paper filter (100 pieces)