

ELECTRA

Elimination of unstable proteins in musts and wines

CHARACTERISTICS

ELECTRA is an activated calcium bentonite with high deproteinisation capacity.

OENOLOGICAL PROPERTIES

ELECTRA gives excellent results for both musts and wines. Early use of **ELECTRA** on must decreases the quantity of bentonite required in wine to eliminate unstable proteins. In addition, **ELECTRA** can be used in flotation to improve clarification of musts and significantly reduce the presence of unstable proteins, while also eliminating enzymes that cause oxidation (polyphenol oxidases). **ELECTRA** can also be used in wine for protein stabilisation, since the specific (rheological) properties of **ELECTRA** make it possible to obtain both highly effective deproteinisation and a medium volume of deposits.

APPLICATIONS

ELECTRA can be used early on must and also on wine.

DOSAGE

Dosage for use on must and wine: 20 to 100 g/hL.

INSTRUCTIONS FOR USE

Slowly sprinkle **ELECTRA** onto water and stir vigorously. Make sure that all the powder is blended into the water, eliminating all clumps (5% solutions maximum – 50 g per litre of water). Leave to swell for at least 2 to 3 hours (maximum 12 hours). Then stir again to form a gel. **ELECTRA** is now ready to use.

The use of a fining connector is strongly recommended.

Precautions for use:

Product for oenological and specifically professional use.

Use in accordance with current regulations.

PACKAGING

1, 5 and 25 kg

STORAGE

Store unopened, sealed packaging away from light in a dry, odour-free environment.

Once opened use rapidly.

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