

Product Description

Seporit PORE-TEC is the granulated bentonite specially for must/grape juice to achieve clean fermentation. Granulation according to PORE-TECnology.

Permitted according to laws and regulations currently in force. Proved for purity and quality by specialized laboratories.

Aim of Treatment

Clean fermentation and careful and mild protein stabilisation in advance already in the must stage. Early removal of fermentation inhibiting/disturbing must ingredients.

Product and Effect

By PORE-TECnology the following effects and advantages for application are achieved:

Specific porous-spongy surface structure

- more intensive and selective adsorption of proteins and disturbing substances
- easier wettable and suspensible
- direct dosage possible

Precise mineral selection

- even milder, more careful beverage treatment
- for efficient clearing of the must
- decisive for clean wine aroma
- quickly reacting
- short settling time
- highest purity
- low in iron

Due to the sum of these positive Seporit PORE-TEC properties, the treated musts mature to fresh wines with clean aromas. Seporit PORE-TEC should be combined with Erbslöh-Mostgelatine (casein-containing)/Erbslöh Mostgelatine CF (casein-free) or OenoPur (casein-free) to enhance cleanness and settling behaviour. When grapes are rotten, the addition of Granuacol® GE as first component is recommended (per % rot 1 g/100 L). Sequence of addition: Granuacol® GE – Seporit PORE-TEC – Erbslöh-Mostgelatine/Erbslöh Mostgelatine CF/OenoPur. Due to the optimized production process, Seporit PORE-TEC is a highly pure bentonite and the risk of iron contaminations of the treated beverage is minimized.

Dosage

Dependent on protein content of the vintage 100-200 g/100 L must. More if required. Addition immediately after bringing in the must. A combination with Erbslöh-Mostgelatine/Erbslöh Mostgelatine CF or OenoPur has proved favourable in practice. In addition Granuacol® GE when grapes are rotten (per % rot 1 g/100 L).

Application

Prior to application, check prepared suspension for off-smell. Direct dosage, or strew Seporit PORE-TEC slowly into an approx. 3-5-fold quantity of water under constant stirring. Allow to swell and settle for approx. 3-6 hours. Pour off supernatant and liquefy the prepared Seporit PORE-TEC slurry with some of the must to treat. Then add the suspension to the vessel and mix thoroughly to provide for even distribution. If only direct application is possible, stir must thoroughly in advance, add Seporit PORE-TEC, stir again. Separation can be made before or after fermentation, but clearing of the must before fermentation is favourable for sensory evaluation. A fermentation together with Seporit PORE-TEC does hardly increase iron contents of the wine.

Storage

Seporit PORE-TEC is a highly efficient adsorbent, thus has to be protected from foreign smells and moisture. Store in a dry and well-ventilated place free from foreign odours. Reseal opened packagings immediately and tightly (airtight). For improper storage and application liability is excluded.