

## ARGILACT

Argilact is a proprietary blend of activated bentonite and soluble casein. When added to must, Argilact can aid in the early removal of proteins, elimination of bitter and/or harsh flavors, and in the prevention of oxidation. It can also be used as a fining agent in wines.

### Dosage Rates:

For white wines - 60-100 g/hL (0.6 – 1.0 g/L = 5.0-8.3 lb/1000 gal)

For rosé wines - 40-100 g/hL (0.4 – 1.0 g/L = 3.3-8.3 lb/100 gal)

### Bench Trial Preparation:

Prepare a 2% solution. Add 2 grams Argilact to 80 mL DI water in a 100 mL volumetric flask . When dissolved, bring to volume with DI water. Mix thoroughly and allow to “soak up” for at least three hours before adding to samples.

### Bench Trial Recommendations: *Per 375 ml sample:*

Target Addition	lb/1000gallon	ml's of 2% Argilact to add
0.4 g/L	3.33	7.50
0.5 g/L	4.16	9.37
0.6 g/L	5.00	11.25
0.7 g/L	5.83	13.20
0.8 g/L	6.66	15.00
0.9 g/L	7.49	16.88
1.0 g/L	8.32	18.75

### Winery Use Preparation:

Argilact can be used prior to juice settling, on settled fermenting must, or as a fining agent on wine.

Prepare 3 to 4 hours before use. Slowly mix Argilact in 10 times its weight of cold water. Allow the mixture to stand for 3 hours. During a pumpover or good mixing, gradually add the Argilact solution to the tank. A pumpover will help achieve maximum homogenization. Depending on the wine, an Argilact addition may take up to 7 days to settle.

### Packaging:

1 kg, 5 kg, and 25 kg bags

*The information herein is true and accurate to the best of our knowledge, however, this data sheet is not to be considered as a guarantee, expressed or implied, or as a condition of sale of this product.*