

BENTOTEST® after Dr. L. Jakob

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

BENTOTEST® reagent colourless	Art.-Nr. 435042	for strongly deacidified white wines and light red wines
BENTOTEST® reagent yellow	Art.-Nr. 435040	for white wines
BENTOTEST® for red wine	Art.-Nr. 435041	for red wines with intense colour

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.

If with BENTOTEST®-reagent colourless the user faces difficulties to recognize slight turbidity, BENTOTEST®-reagent yellow may be the best choice. Any green coloration which may appear while reacting is of no significance. It even makes only slight turbidity easier to recognize.

The rule of thumb is as follows:

Slight turbidity:	50 to 100g of bentonite per hectoliter of wine
Medium turbidity:	100 to 250g of bentonite per hectoliter of wine
Extreme turbidity:	250 to 400g of bentonite per hectoliter 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 BENTOTEST®-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.

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