

Presque Isle Wine Cellars
9440 West Main Rd. (US RT 20)
North East, PA 16428
www.piwine.com
800-488-7492
info@piwine.com

Krystal Klear Bentonite:

Krystal Klear Bentonite is a good general purpose fining agent which is easy to prepare and does not adversely affect wine flavor. It is especially effective in correcting protein instability and preventing cloudiness. It does not remove tannins so nothing else has to be used in conjunction with it.

Krystal Klear Bentonite is a special formulation of bentonite which disperses much more quickly and which provides a higher ratio of positive to negative sites for protein adsorption. The average dry particle size is between 20 and 70 mesh. It is high-purity, has a high content of montmorillonite and is low-grit. It can be used for wine, juice, cider and vinegar. This is NOT an agglomerated bentonite. It has a smaller surface area that agglomerated types so needs about 10 minutes to dissolve using cold water (hot water is okay & will hydrate the bentonite faster, but allow the solution to cool before adding to the liquid to be fined. Avoid lumps by mixing well.

Usage Rate:

It is best to do bench trials to determine the proper usage rate. Using 1-2 grams per gallon has often been found to be adequate when used post-fermentation. Up to 5 grams per gallon may be needed when used during fermentation.

Preparation:

Prepare slurry by slowly adding bentonite to the water at 20 mL per gram.

Always add Krystal Klear Bentonite to the water --- not water to Krystal Klear Bentonite. For example, if making up a batch for 5 gallons of wine, **slowly** mix 5 grams of bentonite (1 tsp) in 100ml (3 ½ oz) of water. **Do not use wine for making the slurry.** When vigorously mixed so that every particle is wetted, it may attain full hydration in about 10 minutes. Settling will normally take about a week, after which time it can be racked.