

la Solutions for wine making

Blankasit Super

Silica gel

Silica dioxide acid colloidal solution. Blankasit Super is ideal for the clarification of wines which are loaded with silting colloids and also for the clarification of white or rosé wines in association with gelatines.

OENOLOGICAL BENEFITS

- > Merit to its acid pH and to the exceptional surface of its particles, the silica gel Blankasit Super has a maximum reactivity in the wine.
- > Our product proves to be very effective in clarification of mucilaginous and full of silting colloids wines.
- > In addition to its reactivity to gelatins, the latter making the flocculation easier and the sedimentation faster, the treatment with Blankasit Super improves the organoleptic characteristics of the wines and eliminates all heavy tastes (underripe and botrytized grapes).

QUANTITIES TO USE

- > White wine 1,5 to 3 cl/hl
- In association with our gelatines:
 - Gélatine spéciale vins fins 2 to 5 cl/hl
 - Geldor 1,5 to 3 cl/hl
- > Red wines 3 to 5 cl/hl
- In association with our gelatines:
 - Gélatine spéciale vins fins 4 to 10 cl/hl
 - Geldor 3 to 7 cl/hl

- > Consult your enologist or carry out a fining test

INSTRUCTIONS FOR USE

- > Blankasit Super must be introduced before the gelatine, preferably by pumping-over for even distribution.
- > We recommend you to use our oenological injector for clarifying agents.

PACKAGING

- > 6 kg and 24 kg packaging

STORAGE

- > Keep at temperature > 0°C to avoid the jellification of the product.

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