







NEW, OPTIMIZED PLUXCOMPACT BENTONITE

PLUXCOMPACT: A calcium-sodium activated bentonite that generates a limited, compact lees.

Pluxcompact is a bentonite that combines the beneficial characteristics of fast hydration and activation seen with sodium bentonites, while producing limited lees volume, similar to the characteristics of calcium bentonites. These characteristics combine to create a bentonite with excellent protein removal with the added benefit of minimal wine losses.

IMPROVEMENTS FOR PLUXCOMPACT

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 Finer micronized bentonite granules
 - Shortens rehydration period
 - Reduces wine losses and lees volume
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 Lighter color
 - Improved purification of the base raw material
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 Deproteinization effect
 - Improved protein removal capacity
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 Sensory
 - Respects wine structure and improves aromatic cleanliness



Comparing New and Old Pluxcompact for Protein Removal Capacity (Heat Stability Test)

Treatment	Chardonnay Unit: NTU Dosage: 60 g/hL	Sauvignon Blanc I Unit: NTU Dosage: 20 g/hL	Sauvignon Blanc II Unit: NTU Dosage: 50 g/hL
Control (No Treatment)	30	3.93	18
Old Pluxcompact	24	0.68	4.8
NEW Pluxcompact	19	0.67	2.54

For more information, call our Technical Winemaking Specialists at (707) 838-6312