



2220 Pine View Way P.O. Box 4559 Petaluma, CA 94955-4559
Telephone: (707) 765-6666 Fax: (707) 765-6674
e-mail: info@scottlab.com website: www.scottlab.com



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:*

<u>Target Addition</u>	<u>lb/1000gallon</u>	<u>ml's of 2% Argilact to add</u>
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.