

A compound on the basis of interlaced special silicon dioxide with integrated montmorillonite factors from the mineral extract of bentonite

## Product Description

Degustin is a high quality, special product on a mineral basis. It is granulated and easy to suspend. For the selective adsorption of tannins and for an efficient flavour harmonization. At the same time, Degustin is an excellent protection against oxidation. Degustin is easily suspensible without forming lumps and facilitates filtration. Degustin is a compound on the basis of interlaced special silicon dioxide with integrated montmorillonite factors from the mineral extract of bentonite. It was developed on the basis of approved mineral bases with innovative formation of surface and pores. It acts perfectly careful and sensitive as well as highly selective and is a well accepted auxiliary agent for the oecological balancing of beverages. Chemical and sensory analyses prove that Degustin adsorbs specific disturbing fractions of tannins from the flavonoid group. The controlled elimination of disturbing substances from beverages by means of mineral-adsorptive technical auxiliary agents, that act carefully and gently and can be separated again after reaction, is an oecologically appropriate and desirable measure to treat beverages.

Permitted according to the laws and regulations currently in force. Purity and quality are proved by specialized laboratories.

## Aim of Treatment

Degustin is applied for tannin adsorption, for the removal of off-taste and off-smell caused by tannins, to avoid and reduce undesired taste acquired during ageing. Wines that have been treated with Degustin are less sensitive to oxidation.

## Product and Effect

Degustin acts as selective adsorbent to reduce tannins and their compounds, which results in an improved smell and taste of wine and other beverages. Oxidizability is reduced, which leads to improved shelf life of the treated beverages.

## Dosage

For minor corrections, Degustin is applied in quantities of 5-10 g per 100 L. For preventive treatment of a taste developed during ageing, 10 g/100 L are added to the must/grape juice or young wine. For the treatment of persistent disorders, dosages up to 50 g/100 L can be applied.

## Application

Degustin is mixed with a 5-fold quantity of water and is allowed to swell for 4-6 hours, preferably overnight. Directly before application, stir it up again and mix thoroughly while adding it to the wine. Small quantities can be added directly to the wine with the stirrer operating. Filtration can be carried through already after a few hours, or after 2-3 days at the latest.

## Storage

Protect from influences of odours and moisture. Opened packagings must be resealed tightly.