



MICROCEL[®]

Active adsorbent clarifier for wines and musts



→ TECHNICAL DESCRIPTION

Microcel is a vinification agent which also acts as an active clarifier for both musts and wines. It is capable of enhancing the characters of the raw material when carefully and accurately utilized by the technical operator for a vinification or any other particular treatment. Through the action of its proteinic-caseinic component, it partially adsorbs the proanthocyanidins and the monomeric catechins which cause oxidation in wines. The treated wines display a more appealing colour with greenish hues in the case of white wines or with more defined pink hues in the case of rosé wines. In this way it is possible to reduce the use of decolorizing charcoal. When used at the same doses of other casein products, it produces the same technological results with regard to the polyphenols that need to be adsorbed.

Thanks to its bentonite component **Microcel** adsorbs, during the vinification run, the heat-sensitive proteins which are the cause of the proteinic casse. This eliminates the need for a subsequent addition of bentonite to the wine which could bring about the adsorption of fermentation aromas and fragrances. Its cellulosic component adsorbs the inhibiting metabolites released during fermentation by the yeast (decanoic, dodecanoic acids and their ethyl esters), thus effectively preventing any arrest of fermentation. During the fermentation **Microcel** has the effect of supporting and distributing the yeast into the mass, which ensures a more regular fermentation run. Furthermore the production of foam is reduced and, in so doing, a better utilization of the wine tanks is achieved. The musts treated with **Microcel** produce more developed and complex wines which maintain their particular characteristics for a longer period of time. During the refermentations and the "prise de mousse" in pressure tanks **Microcel** plays a very important role in bringing about the complete break down of the sugars and in conferring organoleptic fullness to the sparkling wines. Thanks to its adsorbing action towards the products of oxidation, **Microcel** performs an effective clarifyingstabilizing action in wines. Its cellulosic component facilitates its distribution in the mass thus increasing its effectiveness. The resulting sediments are also more compact and tightly adhering to the bottom of the tank.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Activated bentonite, micronized potassium caseinate, cellulose.

→ DOSAGE

In musts and wines: from 40 to 200 g/hL.

→ INSTRUCTIONS FOR USE

Mix the required quantity in about 10-15 parts of water and add it slowly to the mass to be treated, stirring carefully in order to prevent foaming. In musts add it as soon as fermentation commences.

→ STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

1 kg net packs in cartons containing 15 kg.
10 kg and 25 kg net bags.

