

## FILTERING | CLARIFICATION | STABILISATION

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### POTASSIUM CASEINATE-BASED CLARIFIERS

#### **Microcel®**

Active adsorbent clarifier for musts and wines

##### **IMPROVES VINIFICATION**

Adsorbs during fermentation the proanthocyanidins and monomeric catechins, which cause oxidation in wines. The colour of treated wines becomes more appealing, with greenish hues in white wines or more defined pink hues in the case of rosé wines.

##### **REGULATES FERMENTATION**

Due to its cellulose component, it adsorbs the metabolites released by the yeast and prevents fermentation arrests.

##### **STABILIZES PROTEINS**

Due to its bentonite component, MICROCEL® adsorbs heat-sensitive proteins during vinification, thus eliminating the risk of protein-induced alteration.

##### **IMPROVES THE QUALITY OF WINES**

Musts treated with MICROCEL® produce more evolved and complex wines, which retain their individual characteristics for longer.

##### **DOSAGE**

40-200 g/hL in musts and wines.

##### **DIRECTIONS FOR USE**

Dissolve the dose in about 10-15 parts of cold water, add to mass without producing foam.

##### **COMPOSITION**

Micronized potassium caseinate, E558 activated bentonite, E460 activated celluloses with high adsorbent power. For enological use. In accordance with EC regulations. Product not derived from GMO.

##### **PACKAGING**

1 kg packs. 10 and 25 kg bags.

#### **Microcel® XL®**

Clarifier for musts and wines

##### **IMPROVES WHITE AND ROSÉ VINIFICATIONS**

Through the action of its casein component, it adsorbs the proanthocyanidins and monomeric catechins, responsible for wine oxidation. MICROCEL® XL produces wines more appealing in colour and more stable, reducing the applications of decolorizing carbon.

##### **REGULATES FERMENTATIONS**

It adsorbs the inhibiting metabolites released by the yeasts (decanoic, dodecanoic acids and their ethyl esters), thus effectively preventing stuck fermentations.

##### **EFFECTIVE IN REFERMENTATIONS**

In refermentations and during secondary fermentations in pressure tanks, it is particularly effective in bringing about the complete depletion of sugars and in lending organoleptic fullness to sparkling wines.

##### **DOSAGE**

In musts and wines: 40-200 g/hL.

##### **DIRECTIONS FOR USE**

Disperse dose in about 10-15 parts of cold water, add to mass without foaming.

##### **FIELDS OF APPLICATION**

For primary vinifications, for refermentations, for secondary fermentations in pressure tanks, for the active clarification of musts and wines.

##### **COMPOSITION**

Micronized potassium caseinate, E558 activated pharmaceutical bentonite, E460 activated celluloses with high adsorbent power. Organic products not derived from GMO. For enological use. In accordance with EC regulations.

##### **PACKAGING**

25 kg bags.