

Potassium caseinate-based fermentation aids and clarifiers

Microcel[®]

Active adsorbent fermentation aid for juice and must

IMPROVES VINIFICATION

Adsorbs during fermentation the proanthocyanidins and monomeric catechins, which cause oxidation in wines. The color 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 helps prevent stuck fermentation.

STABILIZES PROTEINS

Due to its bentonite component, **MICROCEL[®]** adsorbs heat-sensitive proteins during vinification, thus eliminating the risk of protein instability.

IMPROVES THE QUALITY OF WINES

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

● DOSAGE

1-4 Lbs./1,000 gal in musts and wines.

● DIRECTIONS FOR USE

Dissolve the dose in about 5-10 parts of cold water; add to mass without producing foam.

● COMPOSITION

Micronized potassium caseinate, E 558 activated bentonite, E 460 celluloses. For enological use. In accordance with EC regulations. Product not derived from GMO.

● PACKAGING

25 Kg bags.

Biocatalasi[®]

Clarifier for fine wines

Ecological clarifier, based on technological aids which act synergistically.

IMPROVES AND SOFTENS WINES

Organoleptic composition of the treated wines is improved. The high content of egg albumin softens wines, without weakening their structure.

LIVENS UP THE COLOR

Rapidly adsorbs the oxidized fraction of coloring present in wine, livening up the total harmony and natural chromatic properties.

ENSURES CLARIFICATION

The clarification of wines rich in colloid protectors is improved, ensuring brightness. Compaction of the clarification lees is speeded up, resulting in a reduced quantity.

● DOSAGE

1-6 Lbs./1000 gallons.

● DIRECTIONS FOR USE

Dissolve **BIOCATALASI[®]** dose in about 5 parts of cold water. Slowly add suspension to mass while mixing rapidly.

● COMPOSITION

Micronized potassium caseinate, egg albumin, E372 Food Grade gelatine, E1202 PVPP, E558 activated pharmaceutical bentonite. For enological use. In accordance with EC regulations. Product not derived from GMO.

● PACKAGING

25 kg bags.

Catalasi[®]

Antioxidizing clarifier

PREVENTS OXIDATION

Eliminates or prevents darkening of white wines, the occurrence of "brick" hues in rosé and yellow hues in red wines.

STOPS THE OXIDATIVE PROCESS

Interrupts a possible increase of color intensity, sudden disappearance of odors, development of typical odours and taste of maderization, restoring wines to their original condition.

HIGHLIGHTS ORIGINAL AROMA AND COLOR

Reduces the level of polyphenols and polymerized oxidized components. Revives wine's original color and aroma.

● DOSAGE

1-6 Lbs/1000 gal. For every 1Lb./1000 gal. **CATALASI[®]** there is an increase of 6 mg/L of SO₂.

● DIRECTIONS FOR USE

Dissolve the dose of **CATALASI[®]** in about 5 parts of cold water a few minutes before use. Add slowly to mass while mixing rapidly.

● COMPOSITION

Micronized potassium caseinate, E 372 Food Grade gelatine, egg albumin, E 558 pharmaceutical activated bentonite, E 224 potassium metabisulphite, E 300 L-ascorbic acid. For enological use. In accordance with EC regulations. Product not derived from GMO.

● PACKAGING

25 kg bags.