

MIRACOL

Specialy activated montmorillonite

FINING OF WINES WITH HIGH PROTEIN CONTENT

FINING BEFORE FILTRATION

CHARACTERISTICS

- ◆ **MIRACOL** is a fining agent type bentonite, boasting exceptional clarification and protein absorption power.
- ◆ **MIRACOL** can be employed under normal bentonite use conditions, although at significantly lower doses 10 to 20 g/hL.
- ◆ **MIRACOL** is mainly used in white wines which are difficult to treat and for which an efficient treatment with classical bentonite requires large quantities of bentonite.
- ◆ **MIRACOL** provides excellent results for both red and white wines, which are difficult to filter.

DOSAGE

- ◆ 10 to 20 g/hL is the average dose.
- ◆ 5 g/hL is the minimum dose for wines which are already limpid or have a low protein content.
- ◆ The 20 g/hL dose can be exceeded for wines that are difficult to clarify.
- ◆ **MIRACOL** treatment induces a not inconsiderable lees volume (4% lees volume and at least, 4 days of settling time are conceivable for a treatment at 20 g/hL).

INSTRUCTIONS FOR USE

- ◆ Sprinkle on water, mixing energetically (1 kg for 25 to 30 litres of water).
- ◆ Agitate again after 1 to 2 hours.
- ◆ Leave inflating for a minimum of 4 hours, although 12 to 24 h is preferable.
- ◆ Introduce quickly and energetically either during a decanting operation, or by pumping over preferably using a metering-pump or a DOSACOL. In this way, each litre of wine is perfectly dosed.
- ◆ Successful fining depends on swelling and the introduction of the fining agent.
- ◆ We recommend allowing the lees to settle for several days prior to racking or filtering
- ◆ The lees can be recovered and filtered to reduce them as much as possible.

PACKAGING

- ◆ 1 kg sack – carton of 20 x 1 kg
- ◆ 25 kg sack.

STORAGE

- ◆ Full original sealed packaging, store in a dry, odourless environment, out of the light.
- ◆ Once opened, use quickly.