

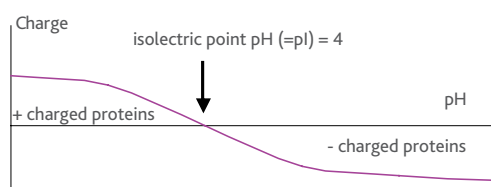
MICROCOL® ALPHA

High quality natural sodium bentonite with a high adsorption capacity, intended for protein stabilisation in wines and must over a large pH range.

Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology. In accordance with the current EU regulation n° 2019/934.

SPECIFICATIONS

MICROCOL® ALPHA is a clay belonging to the sheet-structured montmorillonite group. In solution in water, it produces a gel of varying density, with negative surface charges, explaining bentonite's reactivity with regard to wine proteins.



OENOLOGICAL APPLICATIONS

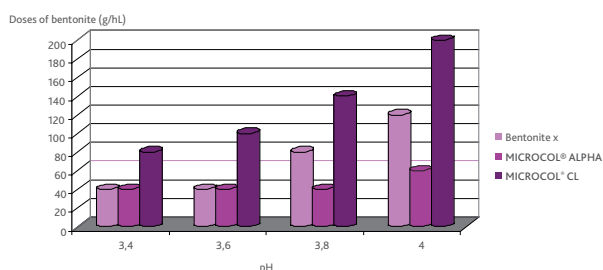
MICROCOL® ALPHA has been selected for its highly specific œnological criteria:

- Stabilising properties in regard to heat-sensitive proteins on a wide pH spectrum.
- Stabilising the load through time.
- Clarifying capacity and proportion of lees (*high clarifying power*).
- Aromatic preservation.
- Colour preservation.

EXPERIMENTAL RESULTS

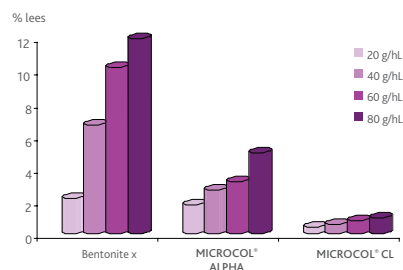
Deproteinisation and wine pH

MICROCOL® ALPHA ensures stabilising action in regard to proteins in wines with high pH.



Clarifying capacity (lees settling)

The clarifying capacity measurement is estimated by measuring the percentage of lees formed after fining.



Aromatic protection

The impact of bentonite treatment on aromatic compounds is sometimes significant. MICROCOL® ALPHA ensures wine aroma preservation.

PHYSICAL CHARACTERISTICS

Aspect granulates
Colour light grey

Apparent density:

- Compacted (g/cm³) ≈ 1.2
- Not compacted (g/cm³) ≈ 1.0

SiO₂ (indicative value) (%) ≈ 57
Al₂O₃ (indicative value) (%) ≈ 22

CHEMICAL ANALYSIS

pH (5%) 4.7/10
Humidity (%) < 5 - 15
Citric acid neutralisation (mEq/100 g) < 250
Breathable crystalline silica (%) < 0.3
Large particles (%) < 8
Calcium & magnesium (mEq/100 g) < 100

Sodium (g/kg) < 10
Lead (ppm) < 5
Mercury (ppm) < 1
Arsenic (ppm) < 2
Iron (ppm) < 600
Aluminium (g/kg) < 2.5

PROTOCOL FOR USE

DOSAGE

- 10 to 80 g/hL (100 to 800 ppm), according to the proteic instability of wines - refer to protein stabilization tests.
- In the case of young red wines, MICROCOL® ALPHA enables unstable colouring matter to be eliminated (5 to 10 g/hL / 50 - 100 ppm).

IMPLEMENTATION

Dissolve the MICROCOL® ALPHA in roughly 10 times its weight in water, stirring continuously and vigorously for 2 hours. Leave to hydrate for 12 - 24 hours. Mix vigorously in order to obtain a homogenous preparation before incorporating into the tank during homogenising stirring. It is recommended to use hot water (50°C / 122°F) to optimise rehydration.

Using an OENODOSEUR allows for injection into the wine to be treated.

Flash this QR code to see the implementation protocol of the product.



STORAGE RECOMMENDATION

- Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature, in its original, unopened packaging.
- Optimal date of use: 4 years.
- Do not use opened packaging.

PACKAGING

1 kg bag - 5 kg bag
25 kg bag

