

MIRACOL

FINING OF WINES WITH HIGH PROTEIN CONTENT TREATMENT BEFORE FILTRATION

CHARACTERISTICS

MIRACOL is an activated calcium bentonite with an exceptional clarifying and protein adsorption potential.

OENOLOGICAL PROPERTIES

- **MIRACOL** gives excellent results for both white and red wines that are difficult to filter.

APPLICATIONS

- The use of **MIRACOL** is similar to that of bentonite but at much lower dosages: 10 to 20 g/hL.
- **MIRACOL** is mainly used with white wines that are difficult to treat and that would otherwise require large amounts of conventional bentonite to be treated efficiently.

DOSAGE

Average doses: 10 to 20 g/hL.

5 g/hL is the minimum dose recommended for wines that are already clear or contain only small amounts of proteins.

It is possible to exceed the dose of 20g/hL with wines that are very difficult to clarify.

Due to its high efficiency, treatment with **MIRACOL** produces a significant amount of lees: expect a volume of lees of around 4%, for treatment with 20g g/hL and a settling time of at least 4 days.

INSTRUCTIONS FOR USE

Sprinkle **MIRACOL** into water while stirring (1kg for 25 to 30 L of water).

Stir again after leaving to stand for 1 to 2 hours.

Leave it to swell for 12 to 24 hours (at least 4 hours).

Add this suspension rapidly and vigorously using a metering pump or a DOSACOL (fining connection) either during a transfer or pump-over.

Successful fining depends on pre-swelling and the way in which the fining agent was added.

It is preferable to allow the lees to settle for a few days before racking or filtration.

The lees can be recovered and filtered to reduce their volume.

Precautions for use:

Product for oenological and specifically professional use.

Use in accordance with current regulations.

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INGREDIENTS

Activated calcium bentonite.

PACKAGING

1 kg bags - boxes of 20 x 1 kg
25 kg bags.

STORAGE

Store unopened, sealed packaging away from light in a dry, odour-free environment.
Once opened use rapidly.
Use before best-by date stamped on packaging.

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