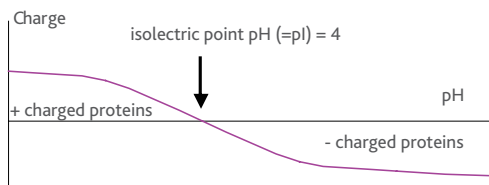


MICROCOL ALPHA

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

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.



The proteins responsible for wine instability have relatively low molecular masses, between 15 000 and 35 000 Da, a relatively wide range of isoelectric points (pI) (from 4 to over 7) and a variable state of glycosylation.

OENOLOGICAL APPLICATIONS

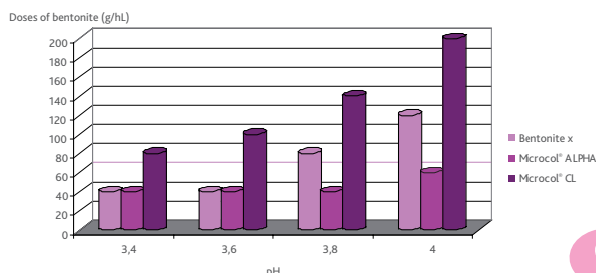
MICROCOL® ALPHA has been selected for its highly specific œnological criteria:

- Stabilising properties in regard to heat-sensitive proteins.
- Wide stabilising action spectrum.
- Clarifying capacity and proportion of lees.
- Aromatic preservation.
- Colour preservation.

EXPERIMENTAL RESULTS

Deproteinisation and wine pH

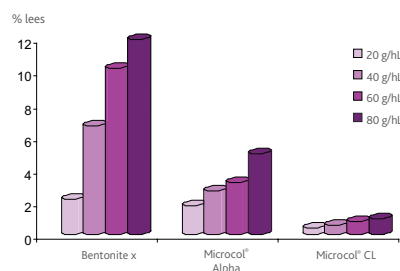
MICROCOL® ALPHA ensures stabilising action in regard to proteins in wines with high pH



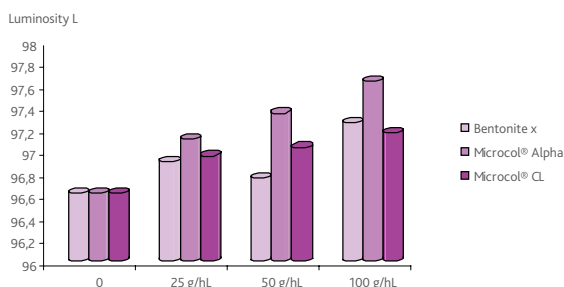
Clarifying capacity (lees settling)

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

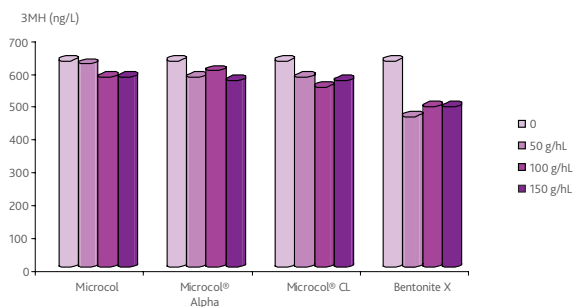
MICROCOL® ALPHA presents a relatively low lees proportion at standard dosages.



LAFFORT
L'œnologie par nature



In the case of rosé wine treatment, **MICROCOL® ALPHA** enables hue improvement



Aromatic protection

The impact of bentonite treatment on aromatic compounds is sometimes significant. **MICROCOL® ALPHA** ensures wine aroma preservation, as do the other bentonites in the LAFFORT range.

PROTOCOL FOR USE

DOSAGE

- Must treatment: 40 to 80 g/hL.
- White and rosé wines: 30 to 60 g/hL.

In the case of young red wines, **MICROCOL® ALPHA** enables unstable colouring matter to be eliminated (5 to 10 g/hL).

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) to optimise rehydration.

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

STORAGE

Packaging must be kept away from humidity, solvents and all external odours. Bags must be immediately hermetically resealed (prompt usage is recommended).

PACKAGING

1 kg bag - 5 kg bag
25 kg bag

