



MICROCEL[®] AF Plus

Innovative clarifier for musts and wines



→ TECHNICAL DESCRIPTION

Microcel AF Plus is an innovative clarifier that, besides the action of PVPP, takes also advantage of the characteristics of β -glucans and of the proteins extracted from the cellular walls of the *Saccharomyces cerevisiae* yeasts, to selectively remove from wines the oxidized polyphenols. Its utilization enables to decrease dry and bitter gustative notes and to sensibly milder wines' astringency.

During the production of **Microcel AF Plus**, changings in the pH and in the ionic force in the liquid are applied, able to dissolve the bonds among the β -glucans and to obtain the pure single molecules bound to the exogenous proteins, enabling to selectively remove polyphenols and to preserve the anthocyanins extracted during maceration.

In finished wines, the dosed utilization of yeast cell walls with a high content in β -glucans, enables to remove excess polyphenols and to soften wine taste. Comparison trials between **Microcel AF Plus** and traditional clarifiers showed that this product enables to obtain more compact decantation lees, a higher yield in clear wine, softer and more pleasant wines, where tannic and astringent notes are considerably milder. In **Microcel AF Plus**, the adsorbing action towards catechins and leucoanthocyanins is strengthened by PVPP, while celluloses contribute to adsorb esters of fatty acids and all those compounds which could slow down fermentation.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Activated bentonite, PVPP, excipient, yeast cell walls.

→ DOSAGE

In musts and wines: from 25 to 80 g/hL.

→ INSTRUCTIONS FOR USE

Dissolve the dose in about 10-15 parts of cold water and add it slowly to the mass, stirring carefully in order to prevent foaming.

→ STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

- 10 kg net bags.
- 25 kg net bags.

