



**Martin
Vialatte
Enologie**

MIRACOL

**SPECIALLY ACTIVATED BENTONITE
FOR DIFFICULT RED WINE & FINING BEFORE FILTRATION**

CHARACTERISTICS

- ◆ MIRACOL is a bentonite type fining agent, boasting exceptional clarification and protein absorption power.
- ◆ MIRACOL can be employed under normal bentonite use conditions, although at significantly lower application rates, 15 to 35 g/hL.
- ◆ MIRACOL can be used to filter red wines. Its use is practically indispensable for wines difficult to fine, due to either their low tannin content or an excessively high concentration of dextran.
- ◆ MIRACOL provides excellent results for both red and white wines that are difficult to filter.

APPLICATION

- ◆ 15 to 35 g/hL is the average dose.
- ◆ 15 g/hL is the minimum dose for wines that are already limpid or have a low protein content.
- ◆ The 35 g/hL recommendation can be exceeded for wines difficult to clarify.

Unit conversion: 1 g/hL = 0.038 g/gal

PREPARATION & USE

- ◆ Sprinkle on water (1 to 3lbs/1000gallons of water).
- ◆ Agitate for 1 to 2 hours.
- ◆ Allow swelling for a minimum of 4 hours, although 12 to 24 hours are preferable.
- ◆ Introduce quickly and energetically either during a decanting operation or pumping over, preferably using a dosing pump. In this way, each liter of wine is perfectly dosed.
- ◆ Successful filtering 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.

PACKAGING

1 kg sack 30-008-0001

STORAGE

- ◆ Unopened original packaging. Store in a dry and odor free environment away from the light.
- ◆ Once opened, use rapidly.

VINQUIRY

Main Office: 7795 Bell Road • Windsor, CA 95492 • (707) 838-6312 • FAX (707) 838-1765
Central Coast: 2717 Aviation Way, Suite 100 • Santa Maria, CA 93455 • (805) 922-6321 • FAX (805) 922-1751
Ascent Services: 2025 Redwood Road, Suite 9 • Napa, CA 94558 • (707) 259-0740 • FAX (707) 259-0760