



Solutions for wine making

Granucel

Pure micro crystallized Cellulose

Turbidity corrector for the vinification of white and rosé wines. Granucel has a lee support effect and allows the maintaining of a homogeneous spreading of yeasts in highly clarified musts.

OENOLOGICAL INTEREST

- > The racking or the clarification of the musts is a stage of great importance on which depends the final quality of white and rosé wines.
- > If the must is too turbid (>300 NTU), it may let out heavy or reduced aromas.
- > If the must is too limpid (<100 NTU), it usually has difficulties to ferment. This is due to the fact that yeasts sediment at the bottom of the deposit, with fermentation deviation risks (volatile acidity).
- > Using Granucel allows to readjust turbidity to an optimum level (150 -250 NTU) which can not be always obtained with the usual method. It improves yeast distribution in the must.

QUANTITIES TO USE

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| > Turbidity < 50 NTU | 60 to 80 g/hl. |
| > Turbidity between 50 and 100 NTU | 40 to 60 g/hl. |
| > Turbidity between 100 and 200 NTU | 20 to 40 g/hl. |

INSTRUCTIONS FOR USE

- > At the beginning of alcoholic fermentation, introduce Granucel in 10 times its weight of water or must before introducing it ensuring even distribution.

PACKAGING

- > 1 kg sachet.
- > 5 kg sachet.

PRESERVATION

- > Keep the product in a ventilated place, in its original packaging hermetically sealed.

