

# Aleaclar SPECIAL M

## COMPOSITION

Vegetable Charcoal, Fish Gelatin, Vegetable Protein, Yeast Peel

## GENERAL CHARACTERISTICS

Appearance: homogeneous dark gray powder

**ALEACLAR SPECIAL M** is an ALLERGEN-FREE complex clarifier, which combines the positive properties of its components to implement selective adsorption against oxidized fractions, some phenolic fractions, and aromatic substances from microbiological pollutions.

## APPLICATIONS

The particular molecular structure of the fraction composed of Vegetable Charcoal and yeast hulls makes it particularly effective in confronting certain molecules responsible for organoleptic deviations resulting from microbiological pollution.

Fish Gelatin allows the reduction of phenolic parts responsible for bitter and herbaceous hints, contributing to the organoleptic improvement of the treated wine.

Plant Proteins allow selective absorption of oxidized and oxidizable fractions, contributing to organoleptic improvement of the product.

The use of **ALEACLAR SPECIAL M** on wines after alcoholic fermentation ensures selective cleaning of unstable wine components, eliminating phenolic fractions susceptible to oxidation during normal racking and wine processing.

In combination with Bentonite and Silica Gel, it helps to accelerate clarification processes, promoting brilliant wines.

**ALEACLAR SPECIAL M** provides high sedimentation rates and lees compaction, ensuring lower wine losses and consequent economic savings.

## RECOMMENDED DOSAGES

20 to 160 g/hL on wines

From 10 to 80 g/hL in musts and in refermentation

**Maximum dose 200 g/hL**

## MODE OF USE

Disperse **ALEACLAR SPECIAL M** in cold water at a ratio of 1:10, homogenize thoroughly but slowly to reduce foaming, and add to the mass to be treated with a Venturi tube or metering pump during a reassembly.

## PACKAGES AVAILABLE

15 kg bag

## STORAGE CONDITIONS

Unopened package: store in a cool (temperature below 25°C), dry and ventilated place.

Open package: close tightly and store as indicated above.

**Exclusively for oenological and professional use - Reg. (EU) 2022/68**

**Product obtained from raw materials in accordance with O.I.V. International Oenological Codex**



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