



# CHITOCCEL Red

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 Specific stabilising treatment and fault corrector for red wine  
 vinification  
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## → TECHNICAL DESCRIPTION

**Chitocel Red** is a product based on chitosan, proanthocyanidin tannins and yeast hulls. Chitosan is a natural polysaccharide of fungal origin (*Aspergillus niger*), which reduces and, in certain cases, eliminates unwanted microbial load. It is active against acetic and lactic acid bacteria, yeasts in general, and *Brettanomyces*. It acts by degrading the cell walls of yeasts and bacteria that may be present in the medium, causing them to be denatured. It thus plays a key role in the prevention and treatment of contamination due to lactic acid bacteria and is an aid in facilitating work in the cellar. It has an inhibiting action on acetic bacteria, assisting in obtaining wines with low volatile acidity levels.

**Chitocel Red** is used in Red wine vinification. Chitosan and proanthocyanidin work in concert and carry out the same action as SO<sub>2</sub>.

**Chitocel Red** due to its antimicrobial action, is an excellent alternative to SO<sub>2</sub> and makes it possible to obtain wines that are stable from a microbiological standpoint, in line with the needs of the market, which has been demanding products with increasingly lower sulphite levels. Where SO<sub>2</sub> tends to combine more rapidly than in dry wines in wines with residual sugar content, it acts in synergy with the additive.

**Chitocel Red** also help to reduce the content of heavy metals such as iron, lead, cadmium and copper, thus preventing ferric casse and copper casse, and reduce potential contaminants such as ochratoxin due to the synergy with yeast hulls and tannins.

**Chitocel Red** may have a clarifying action due to the simultaneous and synergistic presence of chitosan and tannins, and even counteract protein instability.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast cell walls, chitosan derived from *Aspergillus niger*, proanthocyanidin tannins from Acacia and Quebracho.

## → DOSAGE

In musts, mainly in maceration. 15 to 60 g/hL as appropriate.

## → INSTRUCTIONS FOR USE

Dissolve the dose in the must and add it to the mass during pump-over.

## → STORAGE AND PACKAGING

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

1 kg net packets in boxes of 5.

