

Qi UP XC™ MES

CLARIFYING & FINING MUSTS

Ideal for clarifying white, rosé and red juices, by flotation.

A truly innovative flotation adjuvant that is natural, biodegradable, non-allergenic and free from any product of animal or synthetic origin.

↓ OENOLOGICAL APPLICATIONS

Clarifying juices via settling or flotation (see "User Guide for Flotation") is an important stage in the wine-making process. After expelling oxygen, must fining is vital to eliminate native or oxidized polyphenols, substrates and the main factors in oxidation mechanisms.

Fining of animal origin are becoming increasingly disparaged in œnology. **Qi UP XC™ MES** is a liquid formulation rich in chitosan, a non-synthetic molecule of fungal origin that is also non-allergenic. It has very interesting and innovative properties with regard to oxidation processes, such as anti-free radical properties and its ability to interact with colloids. It is also capable of trapping 'transition metals' such as iron and copper, which are oxidation catalysts.

Qi UP XC™ MES features a high-pH surface charge density in the wine, conferring great affinity and reactivity to suspended particles with a consequent capacity to flocculate very quickly.

Qi UP XC™ MES optimizes the production of thiols by reducing concentration in orthodiphenols, which, under the action of oxygen, oxidize to form "aroma-trapping" quinones.

Qi UP XC™ MES can be used with ACTICARBONE ENO™ carbon, in which case we recommend the use of a dedicated bentonite BENT'UP™ to ensure enhanced must sedimentation and clarification.

↓ IMPLEMENTATION

Since Qi UP XC™ MES sediments naturally (contains no suspending agents), it has to be re-homogenized before use.

Mix **Qi UP XC™ MES** in a minimum of twice its volume of must then, using a fining connection, stir into the total volume to be treated. Homogenize thoroughly before starting flotation.

↓ CHARACTERISTICS

- Chitosan from the fungus *Aspergillus Niger*.

↓ DOSAGE

- For white and rosé musts: 2 to 6 cL/hL.
- For red musts that have undergone thermal treatment: 5 to 10 cL/hL.
- Dose massima raccomandata: 10 cL/hL

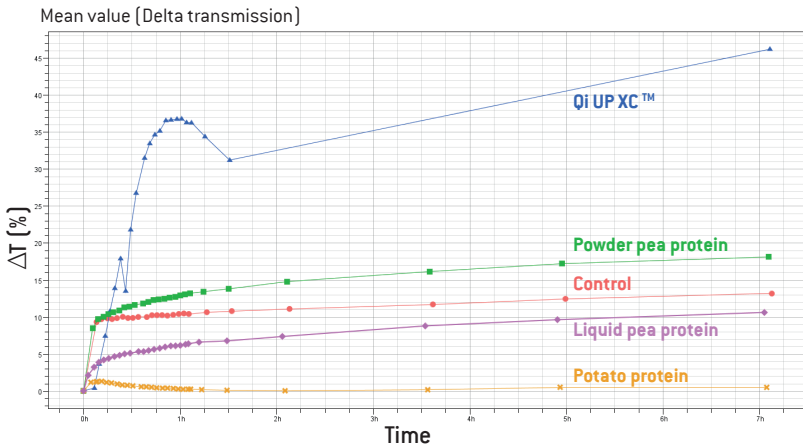
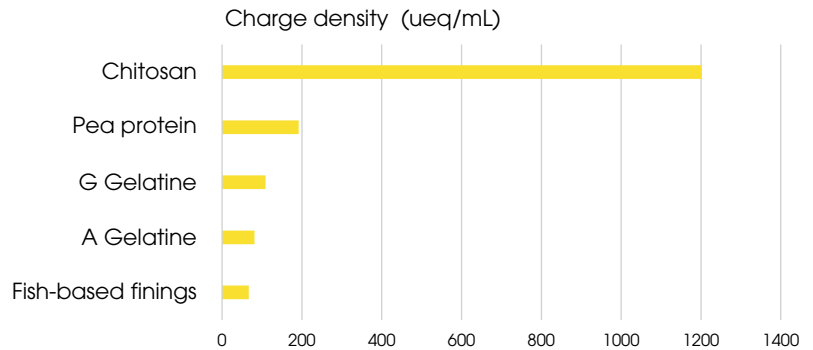
↓ PACKAGING & STORAGE

- 10 L

To be stored in a dry, odour-free and well-ventilated place, at a temperature of between 5° and 25°C. Once opened, the container must be closed properly and the product used in the month following.

Qi UP XC™ MES

As a chitosan-based preparation, **Qi UP XC™ MES** has a high charge density that confers great capacity for agglomerating particles and consequently forming flocks.



After analysing the charge density of our fining formulations, we use the Turbiscan® system to measure parameters relating to the quality of clarification over time for each formulation.

Using a laser beam, we can, at any moment, measure the transmission of the liquid (and consequently its 'clarity') throughout the tube which contains it. The greater the transmission value, the greater the capacity of the fining used to flocculate and consequently clarify the wine.

Flotation treatment for a Cinsault rosé must (Languedoc – Sept. 2019) - tank 250 hL.

This test highlights the excellent efficacy of **Qi UP XC™ MES** at 10 cL/hL compared to pea protein at 20 cL/hL to reduce the value of red component a* at the end of AF by approximately 10%.

