

CARBION ENO™

CORRECTORS

Authorised legal dose: 100 g/hL.

Product subject to authorisation. Comply with the legislation in force in your wine region.

ATTENTION: the regulations differ depending on whether charcoal is used on must, wine in fermentation or wine.

↘ OENOLOGICAL APPLICATIONS

CARBION ENO™ is an activated vegetable black used for removing colour from stained musts and white wines.

CARBION ENO™ is an inert, highly absorbent active charcoal.

Its considerable internal surface area (around 1400 m²/g) gives it a high capacity to remove colour from stained musts and wines.

CARBION ENO™ has been specially designed to ensure that the bouquet of the wines is not affected.

You are strongly recommended to carry out the treatment as soon as the must is run off, in association with pectolytic enzymes (MYZYM CLARIF™ or MYZYM ULTRA CLARIF™).

↘ INSTRUCTIONS FOR USE

1. Incorporation:

Mix the product directly with the must.

On wine, dilute **CARBION ENO™** in 5 times their weight of cold water prior adding to wine.

Spread evenly by pumping over and stirring thoroughly.

2. Elimination:

- On must : use **CARBION ENO™** in association with MYZYM ULTRA CLARIF™ and eliminate after 24 hours' settling or by centrifugation.
- On wine: eliminate after 48 hours contact by filtration or fining.

↘ DOSE RATE

Discuss the dosage with your laboratory.

↘ PACKAGING AND STORAGE

- In 1 kg bags

Store in a dry, well-ventilated, odour-free room at a temperature of 5 to 25°C.

Once dissolved, the preparation must be used quickly.