

# ACTICARBONE ENO

## CORRECTORS

Authorised legal dosage : 100 g/hL. Product subject to authorisation. Please conform to current legislation in your wine growing region.

IMPORTANT: Regulations differ depending on whether carbon is being used with wine musts, fermenting wines or finished wines.

### ↘ OENOLOGICAL APPLICATIONS

**ACTICARBONE ENO** is an active vegetal charcoal adapted for discolouration of musts and stained white wines.

**ACTICARBONE ENO** is an active inert charcoal with a high standard of discolouration and purity.

Its high moisture content improves its manipulation, limiting dust emission.

**ACTICARBONE ENO** has been especially designed not to affect a wine's bouquet. On wine musts: it may be used with flotation, combined with enzymes and fining additives.

It is highly recommended that the treatment is carried out during harvesting as soon as the must is run off, in association with pectolytic enzymes (INOZYME or INOZYME TERROIR).

### ↘ INSTRUCTIONS FOR USE

• Incorporation :

Mix **ACTICARBONE ENO** into the must. For wine, mix into 5 times its volume of water.

Homogenise during a pump over followed by careful stirring.

• Elimination :

- On must : Eliminate after 24 hours must settling or by centrifugation.

- On wine : eliminate after 48 hours contact by filtration or fining.

### ↘ DOSE RATE

For dosage determination, please consult your laboratory.

### ↘ PACKAGING AND STORAGE

• In 15 kg bags

Can be stored for at least 2 years if kept in original packaging away from humidity and all volatile substances at a temperature between 5 and 25°C.

The product must be used rapidly once opened.