

CARBION ENO

CORRECTORS

Legal authorised dose: 100 g/hL. Product subject to authorisation. You should comply with the legislation in force in your wine region.

↓ 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 (INOZYME or INOZYME TERROIR).

↓ INSTRUCTIONS FOR USE

- 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.

- Elimination :

- On must : use **CARBION ENO** in association with INOZYME TERROIR 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

Keep in dry, well-ventilated premises, free from odours, at a temperature between 5 and 25 °C.

The optimum date for using **CARBION ENO** in its original packaging is shown on the label.