

CARBION™ POWDRE

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™ POWDRE is an activated vegetal carbon designed for decoloration of must and wines affected by excess of colour.

CARBION™ POWDRE is an active inert carbon, with a very high adsorbing power.

Its very high internal surface (1300 to 1400 m²/g) allows a very large capacity to decolorate must or wines with excess of colour.

CARBION™ POWDRE has been especially selected for its respect of wine aromas.

It is recommended to incorporate **CARBION™ POWDRE** on must just after pressing in conjunction with the use of pectolytic enzymes (MYZYM CLARIF™ or MYZYM ULTRA CLARIF™).

↘ INSTRUCTIONS FOR USE

1. Incorporation:

Spread directly the powder into must or wine.

Homogenize properly during a pumping over.

2. Elimination:

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

↘ DOSE RATE

The dose will be determined after laboratory trials.

↘ PACKAGING AND STORAGE

- 5 kg bags.

Store in a dry, odourless environment which is well ventilated at a temperature between 5 and 25°C.

Once dissolved, the preparation must be used quickly.