

CARBION POUDRE

CORRECTORS

Maximum legal dose : 100 g/hL. Product subjected to authorization. Always refer to local regulation in law.

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

↘ OENOLOGICAL APPLICATIONS

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

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

It is recommended to incorporate **CARBION** on must just after pressing in conjunction with the use of pectolytic enzymes (INOZYME or INOZYME TERROIR).

↘ INSTRUCTIONS FOR USE

• Incorporation :

Spread directly the powder into must or wine.

Homogenize properly during a pumping over.

• Elimination :

- On must : use **CARBION** in combination with INOZYME or INOZYME TERROIR 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

- 1 kg, 5 kg bags.

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