



Qi SMOKE™

CORRECTORS

Correcting smoke taint, preserving fruity aromas

↓ OENOLOGICAL APPLICATIONS

Fires near vineyards can cause negative compounds to be deposited on grapes which then penetrate and produce smoke taint. Formulated from a base of chitosan and high-quality carbon, **Qi SMOKE™** has been specially developed and approved to correct smoke taint in wines from harvests affected by smoke from fires. The combined action of adsorption by carbon and the high entrapment and flocculation power of our chitosan mean that molecules often responsible for these odours (cresol/guaiacol compounds) are efficiently targeted. In comparison to pure carbon, the aromatic expression of your wines is better preserved as a result of the more selective character of **Qi SMOKE™**.

↓ IMPLEMENTATION

The compounds responsible for smoke taint are true "time bombs" in wines. On account of their affinity with sugars, prior to fermentation they are not perceptible when being tasted. It is only during élevage and storage of wines that they are gradually released and that their odour emerges. Consequently, it is essential to treat the wine beforehand with MYZYM AROMA™ (beta-glucosidase enzymes) to release these compounds with a view to subsequently eliminating them by implementing **Qi SMOKE™**.

1. Treat the wine at 2/3 of alcoholic fermentation with MYZYM AROMA™ at 5 g/hL
2. After the enzyme has acted sufficiently (see current protocol), add **Qi SMOKE™**. Dilute the product in 2 to 3 times its volume of water and incorporate the suspension using a fining connection during mixing by pumping over for good homogenization. Shaking twice a day is recommended for 48 hours to limit sedimentation as from the first day of contact.
3. Eliminate the product after a minimum contact of 6 days via racking or filtration. Adding bentonite at the end of the treatment improves product sedimentation.

This product is subject to authorisation. Comply with current legislation and refer to applicable recommendations concerning the product.

↓ DOSAGE

- 20 to 60 g/hL according to the time grapes were exposed to smoke (max. dosage recommended 90g/hL).

↓ PACKAGING AND STORAGE

- 1 kg

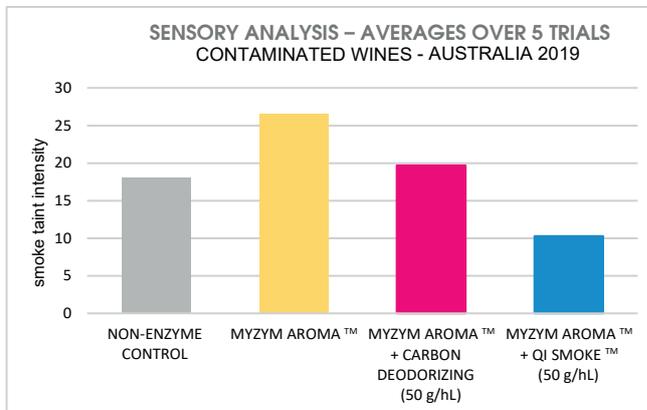
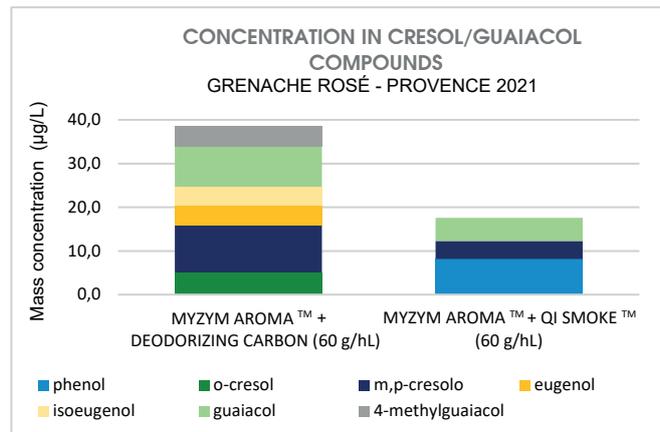
To be stored in a dry, well-ventilated, odour-free place, at a temperature between 5° and 25°C protected from the air and away from the light. Once opened, the product must be used rapidly. Once in solution, the preparation must be used within the day.



Qi SMOKE™

↓ SIGNIFICANT AND SELECTIVE DECREASE IN COMPOUNDS CAUSING SMOKE TAINT

Trials on wines from harvests affected by smoke clouds have illustrated the action of selective adsorption by **Qi SMOKE™** in relation to cresol- and guaiacol-type compounds responsible for causing smoke taint.



The average results from sensory analysis over several trials show the synergetic effect of **Qi SMOKE™** in comparison to other non-dedicated formulations in reducing smoke taint intensity.

The crucial importance of using enzymes is well illustrated here, as they release the compounds that cause smoke taint and optimize elimination via consecutive treatment.

↓ PRESERVING THE SENSORY CHARACTERISTICS OF WINES

Where sensory characteristics are concerned, **Qi SMOKE™** better respects the fruity/floral notes of the tested wines. Aromatic intensity and global appreciation are perceived as being superior to carbon-based treatments.

