

CARBION GRANULES

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.

The granulated form of **CARBION** avoids the very fine particles to be spread all over the place, therefore its use is much easier. On top of that, sedimentation of product is much quicker after treatment.

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 :

Dilute the granules of **CARBION** in 10 times their weight of cold water prior adding to must or wine.

Homogenize properly during a pumping over.

• Elimination :

- On must : use **CARBION** in combination with INOZYME 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, 15 kg bags.

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