

Lumyclean Plus

ANTIOXIDANT TREATMENT ALSO EFFECTIVE AT REDUCING RIBOFLAVIN (CAUSE OF THE “LIGHT-STRUCK” EFFECT)

Lumyclean Plus is a blend made up of a special activated vegetable charcoal (chosen for its high level of purity), PVPP, chitosan of non-animal origin extracted from *Aspergillus Niger* and bentonite clay.

Stabilize must and wine

Lumyclean Plus can be used on both must and wine to remove oxidized and oxidizable polyphenols. When making white and red wines, it can be used either as a preventive or curative treatment, in the one case halting oxidative decay and in the other ‘rejuvenating’ oxidized wines and giving them back their freshness.

Lumyclean Plus gives wines better aging potential and notably enhances their colour when it has been affected by oxidation.

Lumyclean Plus is also effective at reducing the riboflavin content of white and rosé wines, helping to avoid their becoming “light-struck”.

“Light-struck”

Lumyclean Plus has been formulated to provide an answer to the problem of “light-struck” white and rosé wines – the result of the photoreduction of riboflavin following exposure to natural or artificial light when the wine is in a transparent glass bottle.

Compliance

Complies with Reg. EU 2019/934 – Complies with the international winemaking code - Not derived from genetically modified organisms – Does not contain nanoparticles, nor has it been exposed to ionizing radiation – Approved for use in organic winemaking in accordance with current legislation – Allergen free.

Composition

Bentonite, activated charcoal, chitosan from *Aspergillus Niger*, PVPP.

Characteristics

Appearance: fine powder.

Colour: black.

Dosage

5 - 10 g/hl depending on specific needs and working conditions.

It is advisable to perform preliminary laboratory tests to establish the optimal dosage.

How to use

Dissolve the powder in a little water or pour directly into the wine being treated. Stir until it has spread throughout the liquid.

Warning

To enjoy the full benefit of Lumyclean Plus, leave in the wine for 1 hour, stirring constantly.

Storage

Store in a dry place in the original packaging.

Pack sizes

Code 116620 - 1kg packs

Code 116621 - 10 kg bags

