

# Qi SMOKE™

## CORRECTOR

**For correcting smoke taint and preserving fruity aromas and flavours**

### ↓ OENOLOGICAL APPLICATIONS

When fires break out in the vicinity of vineyards, unwanted compounds can deposit on and then seep into the grapes. This phenomenon is responsible for the so-called "smoke taint" which mars some wines. Thanks to a formulation based on specially developed chitosan and highquality charcoal, **Qi SMOKE™** can eliminate the smoky odour marring wines made from grapes exposed to forest fires.

Together with the capturing and flocculation power of the chitosan, the adsorption performed by the charcoal makes it possible to target the molecules responsible for these unwanted odours (compounds such as cresols/guaiacols). Compared with pure charcoal, **Qi SMOKE™** better preserves the sensory profile of wines thanks to its ability to target specific molecules.

### ↓ INSTRUCTIONS FOR USE

The compounds responsible for smoke taint are veritable 'ticking time bombs' for wines. Before fermentation, because of their affinity with sugars, they cannot be perceived when sampling the must. It's only when the wine is being aged and preserved that these odours are freed, becoming progressively stronger. It's crucial to first treat the wine with MYZYM AROMA™ (beta-glucosidase) in order to stimulate the release of these compounds so that **Qi SMOKE™** can then clean them up.

1. 1. Treat the wine 2/3 of the way through alcoholic fermentation with MYZYM AROMA™ (dosage: 5g/hl).
2. 2. After the enzymes have sufficiently taken effect (refer to the standard protocol), add **Qi SMOKE™**.
3. 3. Dissolve one part product in two or three parts water and add this mixture to the must, making sure it is well mixed in. We recommend
4. performing this procedure twice a day for two days.
5. 4. Remove the product after no less than six days of contact, by racking or filtering. Adding bentonite clay at the end of the treatment period
6. helps it to sediment more effectively.

The use of this product is regulated by law. Please respect all legislation and refer to the applicable guide for this product.

### ↓ DOSAGE

- From 20 to 60g/hl, depending on the level of exposure to the smoke.

### ↓ PACK SIZES AND STORAGE

- 1kg

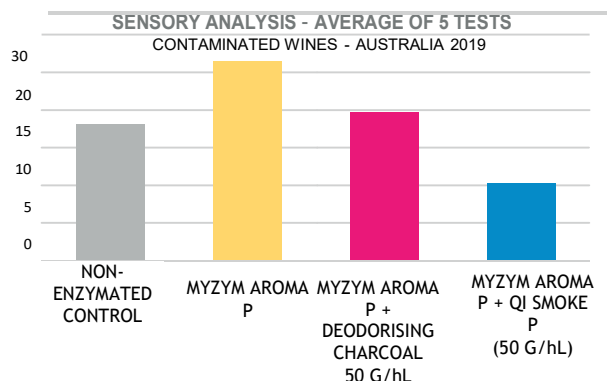
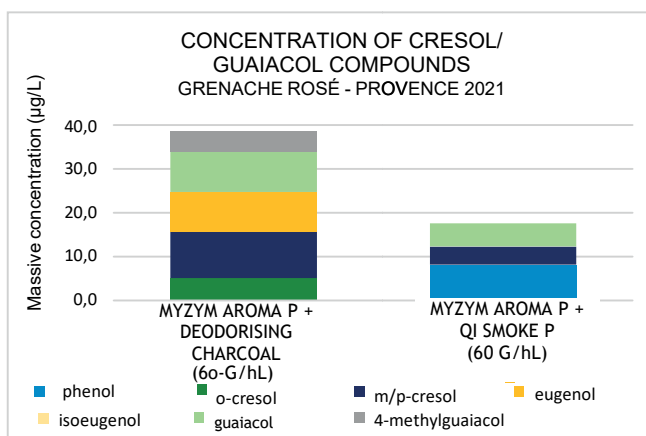
Store in a cool, dry, well-aired and odourless place, at a temperature between 5 and 25°C. Keep away from direct light.

Once the package has been opened, the product can no longer be stored. When the product has been dissolved in water, it must be used the same day.

## Qi SMOKE™

### ↓ SIGNIFICANT, SELECTIVE REDUCTION IN THE COMPOUNDS RESPONSIBLE FOR SMOKE TAIN

The tests carried out on wines made using smoke-tainted grapes demonstrate the ability of **Qi SMOKE™** to selectively absorb compounds, such as cresols and guaiacols, which are responsible for smoke taint in wines.



The results of the sensory analyses obtained through the various tests demonstrate the synergistic effect produced by **Qi SMOKE™** compared with other non-specific formulations in terms of reducing the intensity of smoky odours.

The crucial importance of enzymage, which can be seen here, is that it encourages the release of the compounds responsible for smoke taint, so that they can be easily eliminated with the following treatment.

### ↓ PRESERVATION OF THE SENSORY CHARACTERISTICS OF THE WINES

In terms of sensory characteristics, **Qi SMOKE™** better preserves the floral and fruity notes in the wines tested. We can also observe a greater intensity of aromas and flavours and a better overall assessment compared with samples treated with charcoal.

