

CARBION LIQUIDE

CORRECTORS

Legal authorised dose: 100 g/hL of dry black or 0.5 L per hL of **LIQUID CARBION**.

Product subject to authorisation. You should comply with the legislation in force in your wine region.

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

↓ OENOLOGICAL APPLICATIONS

CARBION LIQUIDE is an activated vegetable black in liquid form used for removing colour from musts and stained or over-oxidised wines.

CARBION LIQUIDE is an inert, active highly absorbent charcoal in a 200/L aqueous solution. Its considerable internal surface area (around 1300 to 1400 m²/g) gives it a high capacity to remove colour from musts and stained wines.

CARBION LIQUIDE has been specially designed to ensure that the bouquet of the wines is not affected.

↓ INSTRUCTIONS FOR USE

• Incorporation :

CARBION LIQUIDE should be added directly to the must or wine.

Shake the drum thoroughly to ensure that the product is in suspension.

Spread evenly by pumping over and stirring thoroughly.

• Elimination :

- On must : once it has been run off into the vat, use **CARBION LIQUIDE** in association with pectolytic enzymes (INOZYME or INOZYME TERROIR) and eliminate after 24 hours' settling.

- On wine : eliminate after 48 hours' contact by filtration or fining.

↓ DOSE RATE

Discuss the dosage with your laboratory.

↓ PACKAGING AND STORAGE

• In 10 L drums;

Keep in dry, well-ventilated premises, free from odours, at a temperature between 5 and 25 °C.

Equivalence between **CARBION POUDRE** or **CARBION GRANULES** and **CARBION LIQUIDE**.

Do not reuse a drum that was opened the previous year.

CARBION LIQUIDE	CARBION POUDRE ou CARBION GRANULES
50 cL	100 g
40 cL	80 g
30 cL	60 g
20 cL	40 g
10 cL	20 g