

NOIR CAPTIVA

Carbon for decontamination of fermenting musts and wines not separated from their lees.

CHARACTERISTICS

NOIR CAPTIVA is a plant-based oenological carbon.

OENOLOGICAL PROPERTIES

NOIR CAPTIVA is a decontaminating oenological carbon whose specific activation enables it to remove ochratoxin A as well as geosmin.

APPLICATIONS

NOIR CAPTIVA should be added to musts or wines that are still undergoing fermentation. Where possible, it is preferable to add it to the liquid phase in order to optimise decontamination.

NB: **NOIR CAPTIVA** does not remove the microorganisms that cause contamination. It is therefore necessary to stabilise the wine microbiologically before treatment with **NOIR CAPTIVA**.

DOSAGE

The dosage of **NOIR CAPTIVA** depends on the extent of the defective characteristics to be treated. Where possible, this should be determined by trial runs in the laboratory.

Recommended dosage: 10 g/hL to 50 g/hL

Maximum legal dose: 100 g/hL.

INSTRUCTIONS FOR USE

Preparation

First dissolve **NOIR CAPTIVA** in cold water or wine (1 kg/10 L), then add to the wine and mix thoroughly. Leave it to stand for 6 to 12 hours maximum, and then carry out racking so as to avoid release of any trapped compounds. Fining with gelatin or plant protein will aid removal of the carbon.

Precautions for use:

Product for oenological and specifically professional use.

Use in accordance with current regulations.

PACKAGING

5 kg bag.

STORAGE

Store unopened, sealed packaging away from light in a dry, odour-free environment.

Once opened use rapidly.

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