

NOIR ACTIVA MAX

Superactivated decolourizing charcoal in granular form

CHARACTERISTICS

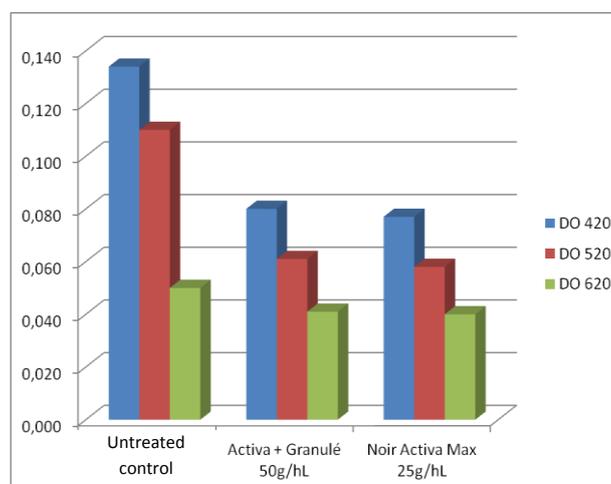
Decolourizing oenological charcoals are activated by phosphoric acid, which means that the size of the pores is optimal for capturing anthocyanin molecules. They are macroporous charcoals.

The specific surface area, which characterizes the activation of decolourizing charcoals, is generally in the region of 1000 m²/g of charcoal, which is considerable.

NOIR ACTIVA MAX has an even greater specific surface area, in the region of **1800 m²/g**, which makes it a significantly more decolourizing charcoal than conventional charcoals.

OENOLOGICAL PROPERTIES

- **NOIR ACTIVA MAX** is a charcoal with very high decolourizing power. As can be seen in the graph below, the dosage can be reduced by 30 to 50% compared to a conventional decolourizing charcoal. Since less product is used, there are fewer lees.



- The type of activation and the small dosage means that **NOIR ACTIVA MAX** preserves wine aromas.
- Its granular form makes it easy to use.

APPLICATIONS

- Treatment of musts and white, rosé and red wines still in fermentation, in order to:
 - Eliminate unpleasant tastes such as earthy-musty tastes
 - Eliminate contaminants such as ochratoxin A
 - Correct the colour of white musts from black grape varieties with white juice such as pinot noir, and oxidized musts
- Correction of stained or oxidized white wines
- Can be used in flotation

DOSAGE

The dose depends on how much colour is to be eliminated.
Carry out a preliminary test in order to determine the exact dose to use.

Maximum legal dose according to current regulations: 110g/hL

INSTRUCTIONS FOR USE

Dissolve **NOIR ACTIVA MAX** in 10 times its weight of cold water (1 kg in 10 L).
Add to the batch to be treated. Mix thoroughly.

Treatment of must is preferable since it does not affect aromas and does not reduce the sparkling activity of the base wine for sparkling wine.

With must, add **NOIR ACTIVA MAX** 2 hours after enzyme treatment. After treatment, perform fining with **POLYGREEN** or **POLYGREEN PURE MUST**.

With wine, perform fining with **GELISOL** or **CRISTALINE**.

Precautions for use:

Product for oenological and specifically professional use.
Use in accordance with current regulations.

INGREDIENTS

Decolourizing charcoal, bentonite.

PACKAGING

1 kg, 5 kg and 15 kg bags

STORAGE

Store unopened, sealed packaging away from light in a dry, odour-free environment.
Once opened use rapidly.
Use before best-by date stamped on packaging.

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