

GEOSORB®

For the treatment of musts and new wines still in fermentation to reduce geosmine and octenone content.

Food grade powder activated carbon. Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology. In accordance with the current EU regulation n° 2019/934 and the Food Chemical Codex.

SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

GEOSORB® is an œnological carbon from vegetal origin. It is characterised by a specific porosity that allows the selective adsorption of geosmin and octenone.

GEOSORB® corrects the organoleptic character of wines from musts altered by fungi (rot or mildew).

EXPERIMENTAL RESULTS

GEOSORB® ensures effective elimination of over 55% of geosmin content in musts and wines (Figure 1) and up to 80% of octenone content present in musts and wines, at average dosage (Figure 2).

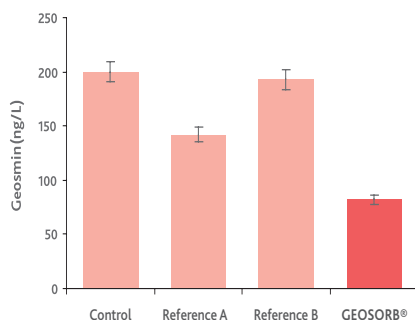


Figure 1: Influence of GEOSORB® (25 g/hL - 250 ppm) on geosmin content found in a red wine.

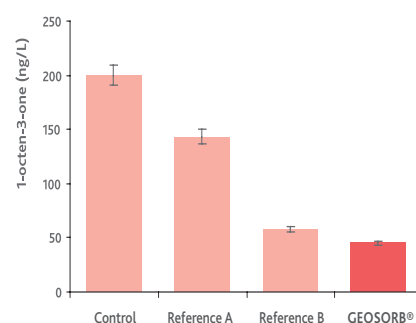


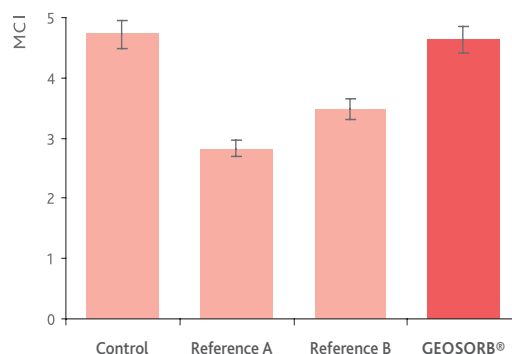
Figure 2: Influence of GEOSORB® (40 g/hL - 400 ppm) on octenone content found in a white wine.

The specific adsorption of GEOSORB® towards geosmin ensures significant effectiveness at low dosages. With regard to octenone, elimination is substantial from 20 g/hL (200 ppm), but effectiveness increases at higher concentrations.



GEOSORB®'s low decolouring power limits the effects on colouring matter in the case of treatment of red or rosé musts (Figure 3).

Figure 3: Influence of GEOSORB® on the Modified Colouring Intensity (MCI) of a red wine (25 g/hL - 250 ppm).



PHYSICAL CHARACTERISTICS

Aspect Powder

Colour Black

CHEMICAL ANALYSIS

Humidity (%) < 20

Ashes (%) < 10

PROTOCOL FOR USE

IMPLEMENTATION

- Dissolve GEOSORB® in a small quantity of water to form a paste, then leave 2 to 4 hours for rehydration to increase the adsorption surface and make the product more effective.
- Incorporate into the tank and homogenise with a pump-over or a stirring up. It is recommended to do another pump-over 5 - 8 hours later.
- After 48 hours, rack to remove the carbon; do not leave in contact for too long to avoid the release of components adsorbed.
- After racking, it is advisable to do a fining with GECOLL® SUPRA and SILIGEL® or a filtration with diatomaceous earth to ensure an efficient removal of carbon.

Practical note: Treatment during the second part of alcoholic fermentation is always better.

DOSAGE

- Action on geosmin: 15 to 25 g/hL (150 to 250 ppm).
- Action on octenone: 35 to 45 g/hL (350 to 450 ppm).

EU regulations limit the use of activated carbon to 100 g/hL (1000 ppm).

Please refer to your oenologist.

Regulatory aspects: *The use of active carbon in oenology is no longer subject to authorisation but is still under regulations. Check your local legislation in force.*

STORAGE RECOMMENDATION

- Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature, in its original, unopened packaging.
- Optimal date of use: 4 years.
- Do not use opened packaging.

PACKAGING

- 5 kg bags - 10 kg boxes.
- 17.5 kg bags.

