

# 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 œnology. In compliance with the regulation (EC) n° 606/2009 and the Food Chemical Codex.*

## SPECIFICATIONS AND TECHNICAL PROPERTIES

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).

## SCIENTIFIC 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).

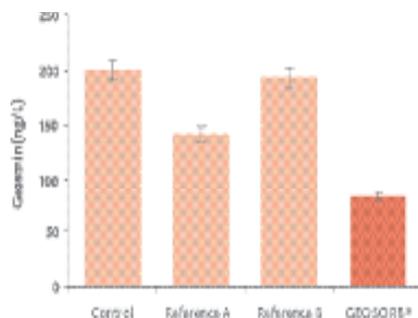


Figure 1: Influence of GEOSORB® (25g/hL) on geosmin content found in a red wine.

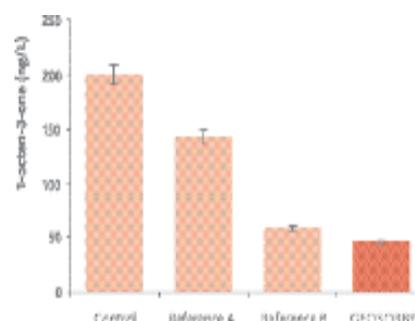


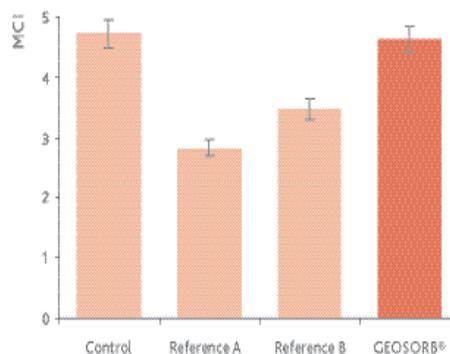
Figure 2: Influence of GEOSORB® (40g/hL) on octenone content found in a white wine.

The specific adsorption of GEOSORB® towards geosmin ensures significant effectiveness at low dosages. With regard to octenone, elimination is substantial from 20g/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 (25g/hL or 250ppm).



### PHYSICAL CHARACTERISTICS

Aspect .....powder

Colour .....black

### CHEMICAL ANALYSIS

Humidity ..... < 20 %

Ashes ..... > 20%

### 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 100g/hL (1000 ppm).

Please refer to your oenologist.

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

### STORAGE

- Store in original sealed packages, in a cool dry place (off the floor) in an odour-free environment.
- Optimal date of use: 4 years.
- Opened bag well resealed: 1 month.

### PACKAGING

- 5 Kg bags - 10 kg boxes.
- 17,5 Kg bags.

