STABILISATION PRODUCTS





Géospriv granulate

Granulated carbon with high decontaminating and deodorising potential.



PRODUCT CHARACTERISTICS

- Formulation: Activated charcoal in granulars.
- Enological benefits: Géospriv is a carbon with high decontaminating and deodorising potential for musts and fermenting wines. Its adsorptive properties make it very effective at removing the tastes associated with geosmin without significantly affecting the colour. Géospriv can be used to treat musts and fermenting red, white and rosé wines with earthy characters (geosmin).



DIRECTIONS FOR USE

• Géospriv is used on must or new wine still in fermentation. Geosmin is contained in the grape skin and is gradually extracted during maceration. If the treatment is carried out too early, only the proportion extracted at the time the product is introduced is eliminated.

Hydrate Geospriv in water or in the must to make up a paste, wait 2 or 3 hours and incorporate it during pumping-over.

- **Classic maceration:** Introduce 48 hours after the start of fermentation. Split 50% 48 hours after starting and 50% after running off to adjust the treatment.
- Thermo-treatment: Liquide phase (pressing) or solid phase (maceration): introduce 48 hours after the start of fermentation.
- Beaujolaise maceration: Add after racking.
- Press wine: Treat immediately after pressing.
- Recommended dosage: 10 to 100 g/hL according to the recommendations of your oenologist or following laboratory test.
- <u>Maximal legal dose (EU regulation): 100 g/hL.</u> The use of oenological charcoal is subject to regulations. Please refer to the current legislation and to the specifications that apply in your production area.



TRIAL RESULTS

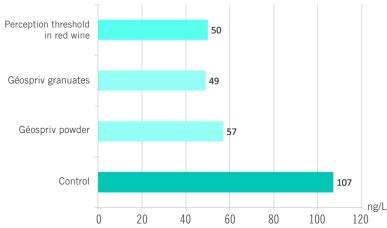
1. CMI LOSS IN % AFTER TREATMENT

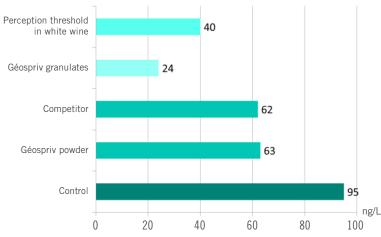


Geospriv has little effect on colour.

2. DECREASE IN GEOSMIN CONCENTRATION DEPENDING ON TREATMENT

 Geosmin ng/L: measurement of concentrations in red wine





3. DECREASE IN GEOSMIN CONCENTRATION DEPENDING ON TREATMENT

 Geosmin ng/L: measurement of concentrations in white wine



SPECIFICATIONS

PHYSICAL

- Appearance & colour: Black pellets
- Ashes: < 10%
- **Humidity:** < 20 %
- Specific surface: entre 600 et 2000 m²/g

CHEMICAL

Chlorides: < 3 g/kgCyanides: Not detectedSulphurs: < 20 mg/kg

LIMITS

- Superiors aromatic hydrocarbons: Negative test
- Iron: < 200 mg/kg
- **Lead**: < 2 mg/kg
- Arsenic: < 3 mg/kg
- Mercury: < 1 mg/kg
- $\begin{array}{l} \bullet \; \text{Cadmium:} < 1 \; \text{mg/kg} \\ \bullet \; \text{Calcium:} < 10 \; \text{g/kg} \\ \end{array}$
- **Zinc**: < 25 mg/kg



PACKAGING & CONSERVATION

- Bags of 5 kg and bags of 15 kg.
- Store in its original packaging hermetically sealed, in a cool, clean and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.

GD/27-08-2024. For oenological use. This document is correct at the time of publication and is provided for information purposes only, without commitment or guarantee. This product should be used in accordance with the relevant legislation and standards. In accordance with the EU Regulation n°2019/934 (and its modifications).