








FINING AGENTS

FENOL FREE

Removal of volatile phenols

	COMPOSITION Enological activated carbon
	GENERAL CHARACTERISTICS Fenol Free is a deodorizing carbon that is extremely effective in removing both the volatile phenols produced by <i>Brettanomyces</i> and those generated by fires which, when absorbed by grapes, produce smoke taint. With no negative effects on color and structure, even at low dosages, Fenol Free significantly reduces the content of volatile phenols restoring clean aromas.
	APPLICATIONS <ul style="list-style-type: none"> Removal of volatile phenols produced by <i>Brettanomyces</i> and responsible for the development of unpleasant odors of animal, bandage, barnyard, etc. Treatment of aroma defects of microbiological origin (mold, fungus, etc.). Treatment of smoke taint.
	DOSAGE 20 – 40 g/hL (1.7-3.4 lb/1,000 gal) Maximum legal dose in the EU: 100 g/hL (8 lb/1,000 gal) Preliminary laboratory trials are recommended to determine the correct dosage. Attention: In EU, according to Reg. (EU) 2019/934, carbon can be used only in must, new wine still in fermentation and white wine. Outside the EU, please refer to the regulations in your country.
	INSTRUCTIONS FOR USE Disperse the product in a small amount of water or wine. Add uniformly to wine or must during pump over, preferably using a metering pump or Venturi tube. Contact time 48 -72 hours. The combined use of a protein fining agent, such as gelatin (Pulviclar S, Goldenclar Instant) or isinglass (Finecoll), promotes the sedimentation of smaller carbon particles.
	PACKAGING AND STORAGE CONDITIONS 10 kg Sealed package: store in a cool, dry, well-ventilated area. Opened package: carefully reseal and store as indicated above. Warning: this product absorbs moisture and odors.
	COMPLIANCE The product is in compliance with: Codex Oenologique International Product approved for winemaking, in accordance with: Reg. (EU) 2019/934 Product approved for winemaking by the TTB. In accordance with 27 CFR 24.246. The amount used to treat the wine, including the juice from which the wine was produced, shall not exceed 25 lbs/1000 gal. (3.0 g/L). If the amount necessary exceeds this limit, a notice is required pursuant to 27 CFR 24.242 (GRAS).

The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.