

Product Description

A sensory neutral special quality product of white, pearly appearance for wine stabilization. Potassium sorbate E 202. For foodstuffs (restricted application): for application observe the, by EU law, admitted maximum quantity of 270 mg Vinosorb® neu/L. Vinosorb® neu is the potassium salt of sorbic acid. Sorbic acid is a low fatty acid. Similar fatty acids occur in natural nutrients. Potassium sorbate is also applied as innocuous preservative for several foodstuffs.

Permitted according to the laws and regulations currently in force. Purity and quality are proved by specialized laboratories.

Aim of Treatment

Prevention of secondary fermentations in the bottle. Inhibiting effect on yeast and mould (not on bacteria).

Product and Effect

In the course of bottling, Vinosorb® neu has the effect of a permanent protection from yeast and fungi. For this purpose, Vinosorb® neu has successfully been applied for many years, world-wide in around 35 countries operating in the sector of viticulture, to prevent secondary fermentations of wine in the bottle. In principle, Vinosorb® neu is effective against yeast and fungi, it is not antibacterial. Therefore, usual sulphuring, which acts as bactericide and antioxidant at the same time, is still necessary. 134 mg potassium sorbate is the equivalent weight of 100 mg sorbic acid.

Application

The recommended and maximally allowed dosage is 27 g Vinosorb® neu/100 L, i.e. 270 mg/L in the final product. Dissolving of Vinosorb® neu is made directly in the tank. Stirring is necessary for thorough distribution. It is not recommended to predissolve Vinosorb® neu in a partial quantity of wine. To prevent an unnecessarily high oxygen uptake of the wine, Vinosorb® neu can be added into the tank already during blending. In this case, free SO₂ must be correctly adjusted. The content of free SO₂ must be stable at the desired concentration. In the wine, the constant content of free SO₂ should amount to at least 40 mg/L. Vinosorb® neu has to be added, if possible, 24 hours before bottling to assure thorough distribution in the wine.

Storage

Protect from moisture and foreign smell. Reseal opened packagings immediately and tightly.

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**For the prevention
of secondary
fermentations in
the course of
cold-sterile bottling**