

Solution Sulfureuse P18

Sulphurizing of grape must and wine

Characterization: Aqueous, slightly yellowish solution of potassium hydrogensulphite (KHSO_3) to protect against oxidation and to suppress undesirable microorganisms in must and wine.

Oenological properties:

- Easy handling and application and exact SO_2 dosage in small containers
- Antioxidative effect
- Suppression of microorganisms as, for instance, bacteria and wild yeasts
- Binding of acetaldehyde during wine sulphurizing

Remark: Solution Sulfureuse P18 contains 180 g/L of pure SO_2 .

Dosage: Sulphurizing of must: 20-70 mL/100 L according to grape health.

Solution Sulfureuse P18 addition	corresponds to an addition of mg SO_2 /L to the must/wine
5.5 mL / 100 L	10 mg/L
16.5 mL / 100 L	30 mg/L
28 mL / 100 L	50 mg/L
55 mL / 100 L	100 mg/L

Sulphurizing of wine: according to laboratory analysis and desired amount of free SO_2 .

Fermentation interruption: 55 mL/100 L.

The oenologist advises:

The activity spectrum of SO_2 is broad. Compared to the application of gaseous SO_2 , an application in the form of an aqueous solution considerably facilitates the addition and improves occupational safety. For this reason, the aqueous solution is the standard in international wine production. Please observe national legislation and SO_2 limiting values for wine.

With natural products, treatment is subject to the usual imponderabilities. Therefore treatment recommendations given in the technical product leaflets are not legally binding and without liability. In addition our general terms of business apply.
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Packaging: 5 kg container.

Storage: Storage > 5 °C to prevent crystallization.
Protect from heat.