

AMMONIUM BISULFITE 150 g/L

SULFUROUS PRODUCTS

Maximum legal dose: conform to the current legislation.

↘ OENOLOGICAL APPLICATIONS

AMMONIUM BISULFITE A 150 g/L may be used:

During the harvest:

- On must: In the must collecting tank to prevent oxidase taint and any microbial contamination.
- On red wines: When vatting or whilst pressing, to extract and stabilise colouring matter.

AMMONIUM BISULFITE A 150 g/L has the following properties:

- It is a selection factor for yeast since it limits the growth of undesirable yeasts.
- With its antioxidant action, it plays a role in the prevention of oxidase taint, contamination (flat taste) and Maderisation.
- It helps extract colour by encouraging the breakdown of the anthocyanins contained in the grape skins.
- It helps stabilise colour with red wines.

↘ INSTRUCTIONS FOR USE

Homogenize properly after addition in wine or must.

Avoid contact with metallic items (iron, copper or aluminium).

↘ DOSE RATE

- Up to 7 cL/hL depending on winemaking conditions.

↘ PACKAGING AND STORAGE

- 1 L, 5 L, 10 L and 10hL cans.

Store in a dry, well-ventilated, odour-free room at a temperature of 5-25°C.

Once dissolved, the preparation must be used quickly.