

POTASSIUM BISULFITE 150 g/L

SULFUROUS PRODUCTS

Legal dose limit: comply with the legislation in force.

↘ OENOLOGICAL APPLICATIONS

POTASSIUM BISULFITE AT 150 g/L applies in different ways:

- On must: In the must collecting tank to prevent oxidase taint and any microbial contamination.
- For red wines: When vatting or whilst pressing, to extract and stabilise colouring matter.
- With base wines (vin clair):
 - To stop the development of lactic bacteria,
 - To ensure good protection for the wine against microbial attack after malolactic fermentation,
 - After secondary fermentation, use with the finishing liqueur to ensure the wine's good keeping.

POTASSIUM BISULFITE AT 150 g/L can be used throughout the wine making process from pressings to must to finished wine. The three main properties are :

- It is a yeast selective factor by limiting the development of undesirable yeasts.
- By acting as an antioxidant, it plays a role in preventing oxidative breakdown, wine deterioration (vent taste) and maderisation.
- It facilitates the extraction of colour by promoting the dissolution of the anthocyanins contained in the film.
- It allows the colour to be fixed in red wines.

↘ INSTRUCTIONS FOR USE

Homogenize properly after addition in wine or must.

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

↘ DOSE RATE

- At harvest: up to 7 cL/hL depending on the winemaking conditions.
- On base wines (vins clairs): for the conservation of wines, follow the advice of the oenologist.

↘ PACKAGING AND STORAGE

- 1 L, 5 L, 10 L, 20 L, 1000L cans.

Store in a dry, well-ventilated, odour-free room at a temperature of 10 to 25°C.

Once dissolved, the preparation must be used quickly.