

POTASSIUM METABISULPHITE

SULFUROUS PRODUCTS

Maximum legal dose: refer to current local legislation for the maximum dose of sulphur dioxide in wine.

↘ OENOLOGICAL APPLICATIONS

POTASSIUM METABISULPHITE can be used throughout the wine making process from pressings to must to finished wine.

POTASSIUM METABISULPHITE contains 52 to 55 % available sulphur dioxide. The three main properties are:

- An antiseptic against yeast and bacteria
- Antioxidant activity
- A role in increasing solubility of polyphenols

↘ INSTRUCTIONS FOR USE

- On fresh grapes or in the bottom of the container to protect the first juices from oxidation:

Evenly sprinkle approximately 120 g of **POTASSIUM METABISULPHITE** for a 30-hL container (about 4 T of grapes) at a sulphiting rate of 2 g/hL.

- On must or wine:

Prepare a 20% solution: Dissolve 200 g of **POTASSIUM METABISULPHITE** in 1 litre of water to obtain a 100 g/L of SO₂ solution. Add to must or wine and homogenise.

↘ DOSE RATE

Depending on the health status.

Consult your oenologist.

↘ PACKAGING AND STORAGE

- Packs of 1 kg and 25 kg

Store in a dry environment which is well ventilated at a temperature between 10 and 20°C. The recommended use by date is marked on the packaging.

POTASSIUM METABISULPHITE rapidly loses its effectiveness once the package has been opened.