

SORBATE DE POTASSIUM

VINIFICATION - CLARIFICATION

↘ ŒNOLOGICAL APPLICATIONS

SORBATE DE POTASSIUM is a yeast inhibitor used exclusively in association with sulphur dioxide on still wines prior to bottling.

SORBATE DE POTASSIUM is needed to prevent resumption of fermentation in wines with residual sugars, even in low quantity.

↘ INSTRUCTIONS FOR USE

WARNING: never add **SORBATE DE POTASSIUM** to wine that does not have a minimum content of 30 mg/L of free SO₂, otherwise there is a risk of bacterial attack fostering an unacceptable geranium taste.

Dissolve the **SORBATE DE POTASSIUM** in 4 to 5 times its weight of cold water (never put it directly into the wine to be treated).

Blend into the wine during a process of mixing by pumping over or via fining.

↘ DOSE RATE

- De 20 g à 25 g/hL.

↘ PACKAGING AND STORAGE

- 1 kg, 25 kg

Store in a dry environment which is well ventilated at a temperature of between 5 and 25° C.
Once opened, the product should be used quickly.