

SULFITANIN™ LIQUID

SULFUROUS PRODUCTS

Always take into consideration the legal maxima for sulphur dioxide (SO₂) in wine.
(CE n°606/2009)

↘ OENOLOGICAL APPLICATIONS

Solution of ammonium bisulfite and tannin at 100 g/L of pure SO₂. Solution for SO₂ addition mostly in must.

SULFITANIN™ LIQUID is used during harvest:

- In the must tank : to prevent from oxidasic casse and all microbiological alterations.
- For red wines, in the maceration tank : to extract and stabilize the color.

SULFITANIN™ LIQUID properties are:

- By its antiseptic action: it prevents the growth of indigenous undesirable yeasts and bacterias.
- Acts on prevention from oxydasic casse.
- It helps to extract color by dissolution of anthocyanins of the skins.
- Tannins reinforce the anti-oxidant strenght of SO₂ and complete its antiseptic action. It gives a better structure and a better ability to age the wine without giving astringency to white wines.
- It helps to stabilize the color for red wines.

↘ INSTRUCTIONS FOR USE

The addition of **SULFITANIN™ LIQUID** must be followed by a good homogenization in the must.

It is strongly recommended to avoid any contact of **SULFITANIN™ LIQUID** with metallic object (iron, copper or aluminium).

Never add **SULFITANIN™ LIQUID** during alcoholic fermentation (yeast are killed by SO₂).

↘ DOSE RATE

- Whites and rosés: 5 to 8 cL/hL
- Reds: 5 to 10 cL/hL during maceration

↘ PACKAGING AND STORAGE

- 1 L, 5 L, 10 L, 1000 L

Store in a dry environment which is well ventilated. Temperatures between 5 and 25°C.

Once open, the product must be used quickly.