

# SULFIVIN K 100

## SULFUROUS PRODUCTS

Always take into consideration the legal maxima for sulphur dioxide (SO<sub>2</sub>) in wine :

- 210 mg/L for still white and rose wine
- 160 mg/L for red wine
- 185 mg/L for sparkling wine

### ↘ OENOLOGICAL APPLICATIONS

**SULFIVIN K 100** is potassium bisulphite at 100 g/L of SO<sub>2</sub>

**SULFIVIN K 100** can be used throughout the wine making process from pressings to must to finished wine.

- On must : In the must reception tank, to prevent oxidasic casse and all microbial alterations.
- For red wines : At vatting, during crushing for extracting and fixing colouring matter.

**SULFIVIN K 100** has the following properties :

- It prevents the development of microbic agents via its antiseptic role.
- It is a selective factor for yeasts by limiting the development of undesirable yeasts.
- By activating an antioxidant it plays a preventative role against oxidasic casse.
- It facilitates colour extraction by promoting extraction of anthocyanins contained in the skin.
- It enables colour fixation 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

- Up to 10 cL/hL depending on vinification conditions
- Consult your oenologist or laboratory.

### ↘ PACKAGING AND STORAGE

- 5,5 kg, 11,5 kg and 23 kg cans.
- 1150 kg. container.

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. **SULFIVIN K 100** rapidly loses its effectiveness once the package has been opened. Safety rules :