

SULFIVIN K 150

SULFUROUS PRODUCTS

Always take into consideration the legal maxima for sulphur dioxide (SO₂) in wine

↘ OENOLOGICAL APPLICATIONS

SULFIVIN K 150 is potassium bisulphite at 150 g/L of SO₂

SULFIVIN K 150 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 150 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 7 cL/hL depending on vinification conditions

Consult your oenologist or laboratory.

↘ PACKAGING AND STORAGE

- 12 kg and 24 kg cans.
- 1180 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 150** rapidly loses its effectiveness once the package has been opened.