

SULFIVIN™ K 50

SULFUROUS PRODUCTS

Refer to the regulations in force for the maximum legal dose.

↘ OENOLOGICAL APPLICATIONS

SULFIVIN™ K 50 is potassium bisulphite at 50 g/L of SO₂

SULFIVIN™ K 650 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.
- For clear wines:
 - To block the development of lactic bacteria,
 - To protect the wine from microbial attacks after malolactic fermentation.
 - After the secondary fermentation via the expedition liqueur, it ensures that the wine keeps well.

SULFIVIN™ K 650 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 20 cL/hL depending on vinification conditions
- On white wines: Consult your oenologist or laboratory.

↘ PACKAGING AND STORAGE

- 5.5 kg, 11 kg and 22 kg cans.

Store in a dry environment which is well ventilated at a temperature between 10°C and 20°C. The recommended use by date is marked on the packaging. **SULFIVIN™ K 50** rapidly loses its effectiveness once the package has been opened. Safety rules :