

SOLUTION 64

Solution containing copper ions

PREVENTION AND TREATMENT OF FLAVOUR REDUCTIONS

CHARACTERISTICS

- ◆ **SOLUTION 64** contains copper ions in the exact quantity required to neutralize SH molecules, responsible for reduction odours.
- ◆ When copper ions are added to wine with a reduction odour, they react with molecules containing a free SH group. They form insoluble copper sulphide. The reduction odour then disappears within several minutes.

DOSAGE

- ◆ **Preventive** : For “Prise de Mousse” : 2 centilitres per hL.
- ◆ **Curative** : For disgorging : 1 to 2 centilitres per 100 bottles.
- ◆ The Curative action of **SOLUTION 64** will be advantageously completed with an addition of 2 to 3 g SO₂ per 100 bottles .

LEGISLATION

- ◆ The addition of **SOLUTION 64** is authorized in the maximum legal dose of **10 cL/hL** if the amount of the treated wine is superior to 1 mg/L .

INSTRUCTIONS FOR USE

- ◆ **Bottling** : Dilute the predetermined quantity of **SOLUTION 64** in the wine to be bottled. Mix thoroughly.
- ◆ **Disgorging** : Dilute the required quantity of **SOLUTION 64** in the corresponding quantity of shipping liquor. Check that homogenisation is perfect. Use quickly the shipping liquor, thus prepared.



STATION
ENOTECHNIQUE
de CHAMPAGNE

WARNING

- ◆ **SOLUTION 64** is not effective against odours caused by ethyl mercaptan molecules.

PACKAGING

- ◆ 1 L bottle – carton of 15 x 1 L.
- ◆ 5 L jerrycan – carton of 4 x 5 L.

STORAGE

- ◆ Full original sealed packaging, store in a dry, odourless environment, out of the light.
- ◆ Do not freeze
- ◆ Once opened, use quickly.