



# ORIGIN CAPTUR

Specific fining product (PVP/PVI): heavy metal chelator.



**Reduces  
heavy metal  
content**

**Facilitates alcoholic  
fermentation**

**Limits oxidation in  
musts and wines**



## OENOLOGICAL GOALS

- ORIGIN CAPTUR is an effective replacement of traditional methods of iron and copper elimination using potassium ferrocyanide or calcium phytate.



## DOSAGE

5 to 50 g/hL.

Pre-testing is necessary to determine the optimum dose.

**Maximum legal dose according to current regulations: 50 g/hL**



## STORAGE

Store unopened, sealed packages away from light in a dry, odour-free environment.  
Do not allow to freeze.  
Once opened, use up rapidly.



## PACKAGING



**1 KG**



## INSTRUCTIONS FOR USE

To eliminate iron: chelation can only take place if it is in the ferric form. For maximum efficiency, we strongly recommend aerating before adding ORIGIN CAPTUR in order to promote the transition of iron from the ferrous form  $Fe^{2+}$  to the ferric form  $Fe^{3+}$ .

Dilute ORIGIN CAPTUR in 10 times its weight of water. Add to the must or wine and homogenise for at least 15 minutes in a closed loop (from the drain valve at the bottom of the tank and returning to the top).

### Precautions for use:

*Product for oenological and specifically professional use.*

*Use in accordance with current regulations.*

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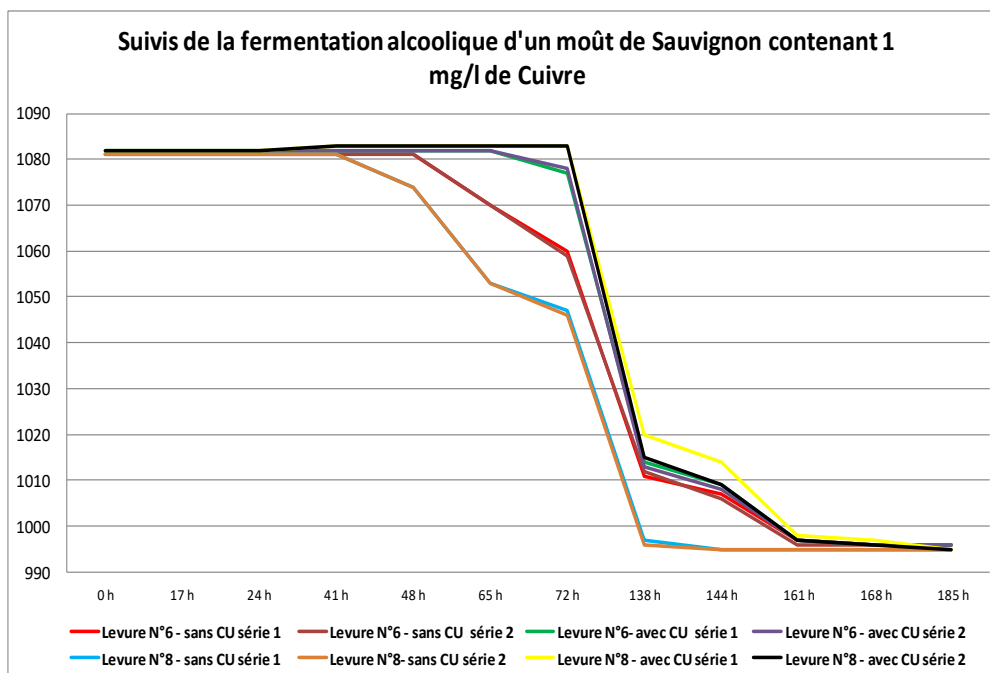
# ORIGIN CAPTUR



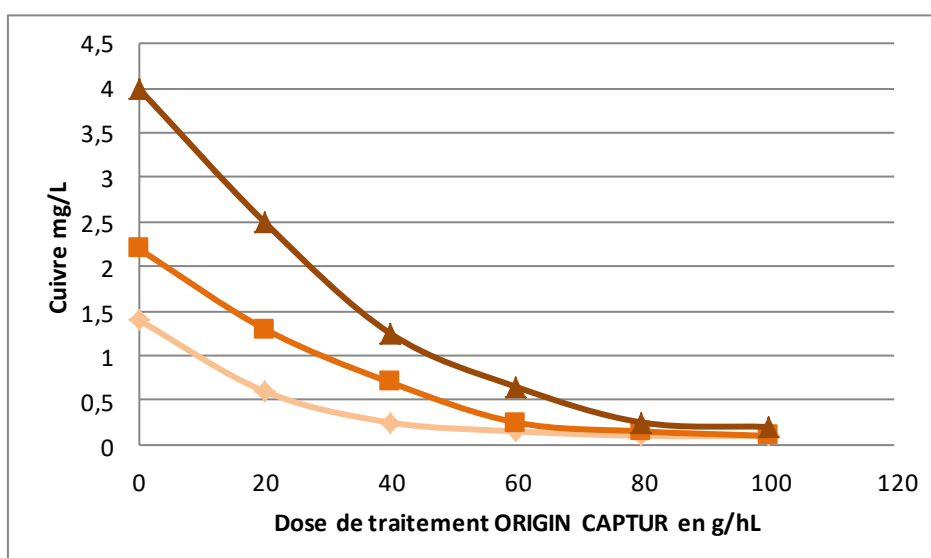
## TEST RESULTS

### Impact of heavy metals on musts and wines

#### Impact of copper on the lag phase



**Figure 1:** Impact of a moderate "natural" concentration of copper (1 mg/l) on the fermentation of a Sauvignon must yeasted with sensitive yeast N°8 and resistant yeast N°6.



**Figure 2:** Impact of ORIGIN CAPTUR at different doses on 3 wines with initial copper concentrations of 1.4 mg/L, 2.2 mg/L and 4 mg/L.

The 50 g/hL dose (maximum legal dose) allows you to go below 1 mg/L of copper, even in wine with the highest initial concentration.