

SULFICORBATE POUDRE

Potassium metabisulfite (E 224) - Ascorbic acid E 300
Grape and must protection against oxidation
Rejuvenation of prematurely aged or oxidized wines

CHARACTERISTICS

SO₂ and ascorbic acid are two strong antioxidants which effects are complementary. Acid ascorbic has a short-term but not long-lasting effect, whereas SO₂ has a long-term and long-lasting effect.

That is the reason why it is interesting to combine both products.

Never use ascorbic acid alone, but only in presence of SO₂.

Due to its balanced composition, **SULFICORBATE POUDRE** provides the same amount of SO₂ and ascorbic acid.

Example: 6 g/hL of **SULFICORBATE POUDRE** will provide the wine with 2 g/hL SO₂ and 2 g/hL of ascorbic acid.

SULFICORBATE POUDRE allows for safe sulphur addition on grapes in the vineyard, thus enabling early protection against oxidation.

Another SO₂ addition is however necessary after pressing, because of oxidation occurrence during transport and combination phenomena.

SULFICORBATE POUDRE addition avoids oxidation in oxidation sensitive wines and provides good ageing conditions when used in wines likely to develop ATA.

APPLICATION RATE

On grapes: 6 g for 100 kg to 18 g for 100 kg of grapes.

On must: 6 g/hL to 18 g/hL.

On wine: 6 g/hL to 12 g/hL.

Following table shows the amount of SO₂ and ascorbic acid added according to **SULFICORBATE POUDRE** application rates.

SULFICORBATE en g/hL	SO ₂ en g/hL	Acide ascorbique en g/hL
6	2,0	2,0
9	3,0	3,0
12	4,0	4,0
15	5,0	5,0
18	6,0	6,0

Example of SO₂ addition to a grape bin using a 500 g sachet of **SULFICORBATE POUDRE**:

Bin weight	2T	3T	4T	5T
Number of sachets used	½ sachet	1 sachet	1 sachet	1 sachet
SO ₂ provided in g/hL	5	6	4	3
Ascorbic acid provided in g/hL	5	6	4	3

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One 500 g sachet of **SULFISCORBATE POUDRE** added to 4 tons of grapes provides the must with 4 g/hL of SO₂ and 4 g/hL of ascorbic acid.

The addition of L-ascorbic acid is authorised at the limit of 250 mg/L, on grapes, must and wines.

Maximum legal dose of SULFISCORBATE POUDRE: 75 g/hL.

INSTRUCTIONS FOR USE

On grapes: Sprinkle required quantity directly over grapes during bin filling.

On must or wine, dissolve the required amount of **SULFISCORBATE POUDRE** in must or wine or cold water.

Precaution for use :

For oenological and specifically professional use.

Use according to current regulation.

PACKAGING

500 g bag - carton of 20 x 500 g.

STORAGE

Full packaging, seal of origin, store away from light in a dry and scent-free, frost protected place.
Once open: use quickly.

Best used before BIUB date written on package

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