



LES ESSENTIELS

CITRATE DE CUIVRE 2%

Copper citrate based product
Prevention and treatment of reductive aromas

CHARACTERISTICS

CITRATE DE CUIVRE 2% is a product composed of hemipentahydrate copper citrate and bentonite.

Copper citrate is a foodstuff which provides copper ions used to neutralize sulphur compounds responsible for reductive aromas.

As copper citrate is not very soluble in wine, associating it with bentonite allows for a better distribution of the product in wine with optimal effectiveness.

OENOLOGICAL PROPERTIES

CITRATE DE CUIVRE 2% eliminates reductive taste and aromas by compounds such as hydrogen sulphide (H₂S) giving off the odor of rotten eggs or heavier compounds such as mercaptans.

Copper ions affect SG functions to form copper sulphide which insolubilizes and the reductive aromas or taste quickly disappears. Following treatment, the wine gets back its aromatic clarity.

APPLICATIONS

- On musts still fermenting
- On wine displaying reductive aromas
- When devatting sparkling wine in the event of recurring reductive taste

APPLICATION RATE

For still and base wines:

Preventive: 3.5g/hL

Curative: 7 to 14g/hL

For application rates above 14 g/hL, carry out a prior trial test in order to ensure that the copper content in the wine does not surpass 1 mg/L following treatment.

For sparkling wine:

Preventive: for bottle fermentation: 7g/hL

Maximum application rate in accordance with current European regulations in force: 50 g/hL

INSTRUCTIONS FOR USE

Dissolve the required quantity of **CITRATE DE CUIVRE 2%** in 10 times its weight of wine. Incorporate into tank. Homogenize properly. Rack over and filter 48 hours afterwards.

Precautions for use:

Product exclusively for oenological and professional use.

Use in compliance with regulations in force

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PACKAGING

1 kg bag

STORAGE

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

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