

COPPER SULFATE

DESCRIPTION

Copper sulfate responds to the need to eliminate the presence of hydrogen sulfide, responsible for the unpleasant smell of rotten eggs.

Hydrogen sulfide or hydrogen sulfate is formed during fermentation following the reducing action of yeasts. The H₂S produced in excess is generally excreted into the wine and is also present in musts poor in readily assimilable nitrogen due to the action of yeasts that degrade proteins thanks to enzymatic activity attributable to cysteine-desulfatase.

If the wine presents anomalous odors, it is advisable to verify the cause preventively.

If the defect is removed with the addition of a single drop of copper sulfate, there is certainty that a dose of 10 mL/hL of the preparation that provides 0.25 mg/L will restore all the aromatic qualities.

The specific adjuvant based on copper sulfate stabilized with citric acid causes, in the presence of hydrogen sulfide, the immediate precipitation of copper sulfide and ensures the elimination of the molecule responsible for the serious defect.

COMPOSITION

Copper sulphate.

APPLICATION

To be used in white and red wines that present reduction aromas.

INSTRUCTIONS FOR USE

It is recommended to add directly to the wine mass to be treated by performing air pumping over.

WARNING:

10 mL/hL provide 0.25 mg/L of copper. (The EU legal limit is 1.0 mg/L of copper).

Usage limitations: Within the limits of use of 1 g/hl and provided that the treated product does not have a copper content exceeding 1 mg/l, except for liqueur wines made from unfermented or slightly fermented grape must, for which the copper content must not exceed 2 mg/l.

USAGE DOSAGE

- 10-20 mL/hL in winemaking to prevent the formation of sulfur compounds that bring reduction aromas.
- 10 mL/hL of wine that presents hydrogen sulfide aromas.

PACKAGING

1 kg and 5 kg packages

STORAGE

Closed package: store in a cool place (temperature below 25°C), dry, ventilated and free from odors. The product maintains its characteristics intact for at least 24 months from the production date.

Opened package: close it carefully and store it in a cool place (temperature below 15°C), dry and ventilated. Use the product within a short time.

HAZARDS

This product must be stored, handled and used in accordance with suitable industrial hygiene practices and in compliance with current legislation. Product for food and oenological use, for professional use only.