

DOLMAR POTASSIUM SORBATE

INHIBITS YEAST DEVELOPMENT

CHARACTERISTICS

DOLMAR POTASSIUM SORBATE is a preservative with fungicidal action which prevents the development of lactic bacteria.

DOLMAR POTASSIUM SORBATE is recommended for:

- sweet white wines, to avoid re-fermentation ;
- in dry white and rosé wines, when these contain even small amounts of sugar, as is often the case;
- in red wines, in the event of residual sugars, to avoid the development of yeast.

The above information is based on our current knowledge. It is provided without any kind of guarantee on our part as its conditions of use are beyond our control. This information does not exempt the user from compliance with any applicable legislation and health and safety procedures.

DOSAGE

Recommended dose: from 20 to 26 g/hl, depending on the volume of alcohol contained in the wine.

USE

Dissolve DOLMAR POTASSIUM SORBATE in 5 times its weight in water and add directly to the total volume of wine being treated.

Use within an hour of preparing the solution.

LEGISLATION

Maximum legal dosage: 26 g/hl.

Product in compliance with the International Code of Oenological Practices and Regulation 2009/606/EC.

STORAGE CONDITIONS

Full, unopened pack with original seal: store out of direct sunlight, and in a dry, odourless environment.

Once open, use quickly.

PRESENTATION

Packs of 1 kg.

