

DOLMAR WHITESULFUR

INACTIVE YEASTS, PVPP, TANNIN AND COPPER ASSOCIATION SULFUR
REMOVAL | SPECIFIC TREATMENT FOR WHITE AND ROSÉ WINES

CHARACTERISTICS

WHITESULFUR is an association of inactive yeasts, PVPP, tannin and copper.

Its formulation gives volume and complexity sense in mouth, because of the presence of polysaccharides and manoproteins from inactivated yeast. Also it increases the aromatic intensity of wines and emerges their essential aromas.

WHITESULFUR is specific for white and rosé wines, it gives to them good acidity and bitterness balance, since it is common factor of this kind of wines.

Other benefit because of this product formulation is that it is indicated for the prevention of the occurrence of reduction aromas in musts and white and rosé wines, therefore emphasizing the fruity character in treated wines.

This product is indicated for treating and preventing reduction aromas in its various forms. It is suitable for the treatment of hydrogen sulphide and volatile sulphides with low molecular weight such as diethyl disulphide, metionol, dimethyl disulphide, ethyl mercaptan and other sulphuring compounds..

*The information previously indicated belongs to our present knowledge.
It is indicated without any obligation or guarantee by us and its use it is not our responsibility.
This information does not exempt the user from fulfillment of the legislation and safety measures in force.*

DOSAGE

One dose of 5 g/hl gives 1 mg/l of copper. Laboratory test are necessary in order to determine required dose.

Residual copper content in wine after treatment should be no more than 1 mg/l. This product can be used together with PVPP provided that the sum of both products does not exceed the maximum dose of 80 g/hl; 5 g/hl of WHITESULFUR give 1 g/hl of PVPP.

DIRECTIONS FOR USE

Dissolve the product in 10 times its weight in must or wine and add to the total volume to be treated paying attention to get a perfect mix.

Add to the tank and mix homogeneously. Treatment period: 7 days. Once the treatment period ended, a filtration of treated wine must always be carried out in order to eliminate the complexes formed.

PACKAGING

1 kg pack.
Aspect: pale cream solid.

CONSERVATION

Keep the container filled with original sealed, protected from light in a dry and odor free place. Avoid extreme temperatures. Once opened, use the product quickly.



FURTHER INFORMATION:

