



# Solution sulfureuse P15

Potassium bisulphite solution for sulphurisation of must and wine

## Product description

Sulphuric acid (SO<sub>2</sub>) is indispensable for successful alcoholic fermentation and for stabilising wine.

Permitted according to EU Commission Regulation no. 934/2019. User must check compliance with national regulations.

Laboratory tested for purity and quality.

Concentration	Sulfureuse P15 solution contains 150 g/L SO <sub>2</sub>
Characteristics	<ul style="list-style-type: none"> <li>• Antioxidant effect</li> <li>• Suppresses microorganisms such as bacteria and wild yeasts</li> <li>• Binds acetaldehyde in young wine during sulphurisation</li> </ul>
Benefits	<ul style="list-style-type: none"> <li>• Easy to use and accurate SO<sub>2</sub> dosage</li> <li>• Increased safety at work compared to gaseous sulphurisation</li> </ul>

## Dosage

Sulphurisation of grapes, mash and must depending on grape health: 20 - 60 mL/100 L.

Sulphurisation of young wine: According to laboratory analysis and desired free SO<sub>2</sub> value.

Take care of good mixing.

Solution sulfureuse P15 (mL/100 L)	± SO <sub>2</sub> addition (mg/L)
6.7	10
13	20
20	30
27	40
33	50
40	60
47	70
53	80
60	90
67	100

## Storage

> 10 °C to prevent crystallizing out. Protect from heat.



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