

Biological stabilizers

Microcid[®]

Antimicrobial and antioxidising stabilizer

Due to its potassium sorbate content, it prevents refermentations of wines containing residual sugars.

INHIBITS BACTERIAL ALTERATIONS

It stabilizes free SO₂ at high and constant levels, reinforcing its inhibiting activity against lactic bacteria that metabolize sorbic acid. As a result, it prevents the formation of an anomalous odor, reminiscent of geranium. Due to its reducing component, it helps prevent oxidation and hinders increases in volatile acidity and flor formation.

● DOSAGE

2 - 4 Lbs/1000 gal.

● DIRECTIONS FOR USE

Dissolve dose in about 10 parts of wine and add uniformly to the clarified and filtered mass. 50 g per hectolitre of **MICROCID[®]** increase the total SO₂ by 20 - 40 pp.

● COMPOSITION

E202 Potassium sorbate, E330 anhydrous citric acid, E300 ascorbic acid, E224 potassium metabisulphite.

NB: following bacterial pollution, wines which have not undergone malolactic fermentation or have unstable levels of free SO₂, may develop geraniol.

For enological use. In accordance with EC regulations. Organic components not derived from GMO.

● PACKAGING

20 kg bags.

Desulfin[®]

For H₂S and unpleasant odor removal

DESULFIN[®]

Is an easy to use liquid copper sulfate solution especially formulated to prevent and correct unpleasant odors.

DESULFIN[®]

Is specially formulated to react with hydrogen sulfide odors that may be present after alcoholic fermentation or other production winemaking stages. It reacts with hydrogen sulfide, making it precipitate instantly by rendering it insoluble.

● DOSAGE AND DIRECTIONS

0.38 ml/gal. = 0.25 ppm copper.

However preliminary H₂S test should be conducted. Add **DESULFIN[®]** directly to the product and circulate in and open environment.

● COMPOSITION

Pure copper sulfate (99.5% liter) in distilled water.

For enological use. In accordance with EC regulations.

● PACKAGING

1 kg plastic drums.

5 kg plastic drums.