SOLUTION 64

Solution containing copper ions
Prevention and treatment of reduction odors

CHARACTERISTICS

SOLUTION 64 contains copper ions having the capacity to neutralize HS functions responsible for reduction odors.
They are introduced into wine presenting a reduction odor. **The copper ions react to the HS functions** and form a copper sulphide which insolubilizes and the reduction odor disappears quickly.

APPLICATION RATE

For still wines and base wines:
Preventive treatment: 1 cL/hL
Curative treatment: 2 to 4 cL/hL
For application rates over 4 cL/hL, carry out a pre-trial test in order to ensure that the copper content of the wine does not surpass 1 mg/L following treatment.

For sparkling wines:
Preventive treatment: for bottle fermentation: 2cL/hL
Curative treatment: when disgorging: 0.5 to 2 cL/100 bottles

The curative action of **SOLUTION 64** can be supplemented by adding 2 to 3 g/hL of SO_2.
Adding **SOLUTION 64** is authorized within the limit of 10 cL/hL provided that the wine thus treated does not have a copper content over 1 mg/L.

INSTRUCTIONS FOR USE

Dilute the necessary quantity of **SOLUTION 64** in the wine to be treated.
Slowly incorporate while pumping over or with a DOSACOL (fining connector).

Precaution for use:
For oenological and specifically professional use.
Use according to current regulations in force

PACKAGING

1 L bottle – carton of 15 x 1 L
5 L container – carton of 4 x 5 L

STORAGE

Full packaging, seal of origin, unopened, in perfect condition, store away from light in a dry and scent-free and frost-free place.
Once open: use quickly.

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353-2018– 2/2

Traditional Method