



# Copper sulphate (crystals)

Removes foul tastes in wines.



## PRODUCT CHARACTERISTICS

- ◆ **Formulation:** Pure copper sulphate in crystal form.
- ◆ **Enological benefits:** Treatment against “**reductive**” wine characteristics. **Removes foul tastes and odours** due to hydrogen sulfide and its derivatives.



## DIRECTIONS FOR USE

- ◆ Dilute in 10 times its weight in must or wine and incorporate it while homogenising.
- ◆ **Recommended dosage:** to be determined with your oenologist.
- ◆ **Maximum legal dosage:** within the limit of 1 g/hL and in the given condition that the treated product does not have a copper content higher than 1 mg/L.

**EU regulation:** Product subject to regulation. Please refer to the relevant legislation.



## SPECIFICATIONS

### PHYSICO-CHEMICAL

- **Appearance & colour:** blue crystals
- **Molar mass of the pure product:** 249,7 g/mole
- **Purity:** > 99 %

### LIMITS

- **Iron:** < 100 mg/kg
- **Lead:** < 5 mg/kg
- **Mercury:** < 1 mg/kg
- **Arsenic:** < 3 mg/kg
- **Chlorides:** < 100 mg/kg



## PACKAGING & CONSERVATION

- ◆ Bags of 250 g and 1 kg.
- ◆ Store in its original packaging hermetically sealed, in a cool, clean and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.