SPECIFIC TREATMENT

Copper sulphate (crytals)



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.

AM/16-06-2022. For oenological use. This document is correct at the time of publication and is provided for information purposes only, without commitment or guarantee. This product should be used in accordance with the relevant legislation and standards. In accordance with the EU Regulation n°2019/934 (and its modifications).