



Copper sulphate (solution)

Removes foul tastes in wines.



PRODUCT CHARACTERISTICS

- ♦ **Formulation:** Pure copper sulphate (solution at 25 g/L).
- ♦ **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:** 0.2 to 1 cL/hL. 1 cL/hL brings 0.64 mg/L of copper. Dosage to be determined with your oenologist.
 - ♦ **Maximum legal dosage:** within the limit of 1.5 cL/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 liquid
- ♦ **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

- ♦ Cans of 1 kg (1 L).
- ♦ 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.