



Solution sulfureuse P15

Simple, safe, accurate: liquid sulphurisation, 15%, SO₂

Product description

Sulfurous acid (SO₂) is indispensable for successful alcoholic fermentation and for stabilising wine.

Permitted according to EU Commission Regulation no. 2019/934. User must check compliance with national regulations.

Laboratory tested for purity and quality.

Concentration	Sulfureuse P15 solution contains 150 g/L SO ₂
Characteristics	<ul style="list-style-type: none">• Antioxidant effect• Suppresses microorganisms such as bacteria and wild yeasts• Binds acetaldehyde in young wine during sulphurisation
Benefits	<ul style="list-style-type: none">• Easy to use and accurate SO₂ dosage• Increased safety at work compared to gaseous sulphurisation

Dosage

Sulfurisation of grapes, mash and must depending on grape health: 20 - 60 mL/100 L.

Sulfurisation of young wine: According to laboratory analysis and desired free SO₂ value.

Take care of good mixing.

Solution sulfureuse P15 (mL/100 L)	≅ SO ₂ addition (mg/L)
6.7	10
13	20
20	30
27	40
33	50
40	60
47	70
53	80
60	90
67	100

Storage

> 10 °C to prevent crystallizing out. Protect from heat.