



# DESULFIN

Product for eliminating sulfur compounds in wines



## → TECHNICAL DESCRIPTION

If wines show a bouquet that seems to be too “closed” or affected by reductive odors, try adding a drop of **Desulfin** in the glass.

If the wine changes positively, the wine is most likely reduced by H<sub>2</sub>S or Mercaptans, and can be treated with an adequate addition of **Desulfin**.

If the problem is Mercaptans, do not aerate. Mercaptans can be removed to some extent with appropriate copper sulfate additions (about twice the one needed for H<sub>2</sub>S removal).

The reaction forms an insoluble Cu-mercaptide salt that can be filtered out of the wine.

If the problem is DMDS or DEDS, we need to convert them back to mercaptans with 500 ppm of ascorbic. This can take up to 60 days. After that it is possible to use **Desulfin**.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

Copper sulphate in aqueous solution, stabilized with citric acid and potassium bisulfite.

## → DOSAGE

10 mL/hL.

Additions >40 mL/hL may require a metal-removing treatment (legal limit: 1 mg/L of copper).

## → INSTRUCTIONS FOR USE

Carry out a preliminary test to verify the presence of H<sub>2</sub>S.

Add to the wine during an air pumping over.

## → STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

1 kg net drums in cartons containing 14 kg.

5 kg net drums in cartons containing 20 kg.

25 kg net drums.

