



Solution sulfureuse P15

Potassium bisulphite solution for sulphurisation of must and wine

Product description

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

Permitted according to EU Commission Regulation no. 934/2019. 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

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

Sulphurisation 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.



ERBSLÖH Geisenheim GmbH • Erbslöhstraße 1 • 65366 Geisenheim, Germany
Tel.: +49 6722 708-0 • Fax: +49 6722 6098 • info@erbsloeh.com • www.erbsloeh.com