



# Vinosorb® neu

To prevent secondary fermentation during cold-sterile bottling

## Product description

Premium product consisting of white, organoleptically neutral beads for wine stabilisation. Potassium sorbate E 202. For food (restricted use). Must be used in compliance with the maximum quantity of 270 mg Vinosorb® neu/L permitted under wine-making legislation. Vinosorb® neu is specifically the potassium salt of sorbic acid. Sorbic acid is a short-chain fatty acid. Similar fatty acids occur in natural nutritional substances. Potassium sorbate is also used as a harmless preservative in numerous foodstuffs.

Permitted according to EU Commission Regulation no. 934/2019. User must check compliance with national regulations. Laboratory tested for purity and quality.

During bottling Vinosorb® neu provides permanent protection against yeast and fungi. For many years, it has been used successfully for this purpose in wine in 35 wine-producing countries around the world to prevent in-bottle secondary fermentation. Basically, the permitted quantities of Vinosorb® neu only counteract yeasts and fungi, not bacteria. Normal sulphurisation, which at the same time prevents oxidation, is still indispensable to protect against bacteria. 134 mg potassium sorbate corresponds to 100 mg sorbic acid.

## Dosage

The recommended and maximum permissible dosage is 27 g of Vinosorb® neu/100 L, i.e. 270 mg/L in the end product. Vinosorb® neu is dissolved direct in the main tank, stirring thoroughly to ensure good distribution. We do not recommend dissolving Vinosorb® neu beforehand in a partial quantity of wine. Vinosorb® neu should possibly be added to the tank at the blending stage, to avoid too much oxygen being introduced into the wine. In the process, particular attention should be paid to the correct adjustment of free SO<sub>2</sub>. The free SO<sub>2</sub> content must be stable at the desired concentration. The constant free SO<sub>2</sub> content in the wine should be at least 40 mg/L. The potassium sorbate should be added at least one day before bottling to ensure complete distribution in the wine.

## Storage

Protect from odours and moisture. Packs which have been opened should be immediately tightly sealed.

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