

# BACTERVIN

Preservative for lower-quality vintages

## CHARACTERISTICS

**Bactervin** is a preservative that helps to prevent development of micro-organisms in lower-quality vintages. **Bactervin** ensures that the wine is less oxidized, thereby protecting its colour and aroma, and that it has a lower level of volatile acidity. Bactervin has the following properties:

- **Antioxidant:** reductive effect. Captures oxygen and prevents oxidation.
- **Antioxidase:** destroys oxidases and prevents casse.
- **Antimicrobial:** inhibits the action of yeasts and lactic and acetic bacteria.

**Bactervin** adds gallic acid to wine to reinforce its antioxidant capacity.

**Bactervin** has a theoretical  $\text{SO}_2$  yield of 50%.

## APPLICATIONS

In lower-quality vintages.

## COMPOSITION

Potassium metabisulphite and oenological tannin.

## DOSAGE

Preventive treatment	5 - 10 g/hl
Curative treatment	15 - 20 g/hl

*Total sulphur dioxide content may not exceed 150 mg/l for red wines or 200 mg/l for white and rosé wines. If the amount of residual sugar (expressed as glucose plus fructose) equals or exceeds 5 g/l, the permitted values are 200 mg/l for red wines and 250 mg/l for white and rosé wines.*

## INSTRUCTIONS FOR USE

- Dilute the dose of **Bactervin** in some of the wine to be treated to facilitate thorough mixing.
- Add the solution to the total volume of wine.

## PHYSICAL APPEARANCE

Fine beige powder.

## PACKAGING

1 kg packs.

## PHYSICO-CHEMICAL PROPERTIES

Moisture [%]	< 15
Ash [%]	< 75
Tannin content [%]	< 15
Potassium metabisulphite [%]	> 85

## STORAGE

Store in the original packaging in a cool, dry place. Do not expose to direct sunlight.

REGISTRATION: R.G.S.A: 31.00391/CR

*This product complies with the International Oenological Codex and EC Regulation No 606/2009.*

