

BACTERVIN

Preservative for wines of poor sanitary quality.

FEATURES

Bactervin is a preservative that helps prevent the development of microorganisms in wines with poor sanitary quality. Bactervin helps produce wines with reduced oxidation, better color and aroma preservation, and lower volatile acidity, due to its effects such as:

- Antioxidant: it has reducing properties, binding oxygen and preventing oxidation.
- Antioxidasic: inactivates oxidase enzymes, preventing oxidative degradation.
- Antimicrobial: Inhibits the activity of yeasts, lactic acid bacteria, and acetic bacteria.

Bactervin provides gallic acid to the wine, reinforcing the antioxidant capacity.

The theoretical SO₂ yield provided by Bactervin is 50%.

APPLICATION

Recommended for wines from problematic harvests or lots with poor sanitary conditions.

COMPOSITION

Potassium metabisulfite and oenological tannin.

Allergen: Contains sulfites

DOSAGE

Preventive	5-10 g/hl
Curative	10-15 g/hl
Maximum legal dose	30 g/hl

HOW TO USE

1. Dilute the required dose of Bactervin in a small portion of the wine to ensure proper dissolution and homogenization.
2. Incorporate into the total volume to be treated.

PHYSICAL APPEARANCE

Fine beige powder.

PRESENTATION

1 kg container

PHYSICOCHEMICAL PROPERTIES

EP 086 (rev.5)	
pH (1%)	4.5 – 6.5
Ash content [%]	< 75
Moisture [mg/L]	< 15
SO ₂ [%]	45 - 55
Pb [mg/kg]	< 5
Hg [mg/kg]	< 1
As [mg/kg]	< 3

HOW TO STORE

Store in the original container, in a cool and dry place, free of odors. Do not expose directly to sunlight.

Once opened, it should be used as soon as possible.

Optimal consumption date: 3 years.

RGSEAA: 31.00391/CR

Product in accordance with the International Oenological Codex and Regulation (EU) 2019/934 and subsequent amendments.