

Sulfur Dioxide SO₂

Preservative for wines of poor sanitary quality.

FEATURES

SO₂ is an indispensable tool in the production and conservation of wines. A correct use of SO₂ allows us to obtain less oxidized wines, with a better color and aroma, and a lower volatile acidity, due to its effects such as:

- Antioxidant: it has reducing properties, hoarding oxygen and preventing oxidation.
- Antioxidasic: Destroys oxidases preventing breakage.
- Antimicrobial: It exerts an inhibitory activity on yeasts, lactic acid bacteria and acetic bacteria.

It is also known as sulfur dioxide or as oxide of sulphur (IV).

APPLICATION

On must or wine.

ORGANOLEPTIC QUALITIES

In some cases, there is a taste improvement as it reacts with acetaldehyde by eliminating the presence of its characteristic aroma.

In very high doses it can alter the aroma and flavor of the wine.

COMPOSITION

Sulphur dioxide (E-220) in the form of liquefied gas.

Allergen: Contains sulfites

DOSAGE

Harvested	3-8 g/hl
Sulphite or sulphur worts	150-200 g/hl

The total sulphur dioxide content may not exceed 150 mg/l for red wines and 200 mg/l for white and rosé wines. If the amount of residual sugar (expressed as glucose + fructose) is equal to or greater than 5 g/l, the permitted values are 200 mg/l for red wines and 250 mg/l for white and rosé wines.

HOW TO USE

The product can be added, using the appropriate equipment, directly to the must or wine. It is recommended to previously perform diluted solutions in 5% water as they are better handled than gas directly.

In the preparation of these solutions the gas must bubble at a moderate speed, using an areometer and a thermometer it is easy to calculate the percentage of SO₂ in the solution.

Work Precautions:

As it is a toxic gas, extreme precautions must be taken. Avoid contact with eyes and mucous membranes. Handling must be carried out by qualified personnel.

PHYSICAL APPEARANCE

Colourless liquefied gas

PRESENTATION

Containers of 12, 30, 50, 100 and 1000 kg.

PHYSICOCHEMICAL PROPERTIES

EP 003 (rev.10)

Wealth [%]	> 99.95
Humidity [%]	< 0.05
Fixed residue [%]	< 0.01
SO ₃ [%]	< 0.1
Se [mg/kg]	< 10
Pb [mg/kg]	< 2

Hg [mg/kg]	< 1
As [mg/kg]	< 3
Heavy metals (Pb) [mg/kg]	< 1
Other gases absent (usually from the air)	ABSENCE

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: 5 years.

RGSEAA: 31.00391/CR

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