Sorbenol

FUNGISTATIC STABILISER

Conforms with the International Oenological Codex. Not derived from genetically modified organisms. Allergen free.

Pure potassium sorbate with fungistatic action, specially formulated to assist with the biological stabilization of wine.

For the prevention of refermentation and flor

The antifermentative action of Sorbenol is especially strong against *Saccharomyces cerevisiae*. For this reason, it is recommended for use in cases where the objective is to minimize the risk of refermentation, for example in wines with residual sugar and sweet filtrates.

Sorbenol also carries out effective action in inhibiting the development of the microorganisms that produce flor. The high purity of Sorbenol guarantees full compliance with the sensory characteristics of the wine, excluding any transfer of abnormal aromas.

To complete the action of sulphur dioxide and filtration

To obtain the best results from Sorbenol and prolonged biological stability, we recommend using this product immediately before bottling, after a sterilizing filtration to remove most of the microbial population.

When using Sorbenol, it is important to guarantee the presence of approximately 40 mg/l of free SO₂ in order to protect the wine against the formation of unpleasant aromas caused by the oxidation of sorbic acid and the development of lactic bacteria.

When used in a balanced way, Sorbenol is an additional safety measure to the usual care taken in the pre-bottling phases.

Composition

Antimicrobial preservatives: E202 potassium sorbate.

Characteristics

Appearance: granules and rods. Colour: white.

Dosage

27 g/hl of Sorbenol contributes 200 mg/l of sorbic acid to wine (current limit established by EC Reg. 606/2009).

How to use

Dissolve Sorbenol in the wine to be treated and homogenize it with the bulk. Add shortly before bottling.

Storage

Store in a cool, dry environment. Once the package has been opened, it must be carefully re-closed and stored in a cool, dry environment.

Pack sizes

Code 124402 - 1 kg packs Code 124600 - 25 kg boxes



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