



Kupfat

Elimination of sulphur off-flavours and similar taints

Product description

A copper sulphate product specially selected for wine treatment, for removing sulphur off-flavours and similar undesirable taints in wine.

Permitted according to current laws and regulations. Laboratory tested for purity and quality.

Dosage and use

Depending on the intensity of the off-flavour, Kupfat dosages are around 0.2 - 1 g/100 L.

The quantity of Kupfat required is determined by preliminary tests. In the process the maximum dosage permitted by law of 1 g/100 L (corresponds to 10 mg/L) should be observed. A maximum value of 1 mg/L copper should be present in the wine after treatment with Kupfat. When using specifically high dosages of Kupfat a blue fining with Ferrozin might be necessary. The Ferrozin required should be pre-determined by a specialist laboratory.

Filtration should be performed between the Kupfat and Ferrozin treatment, so there is a much lower chance of the taint reoccurring.

Kupfat should be dissolved in a small quantity of water before adding to the wine. This solution is then added to the main tank, stirring thoroughly.

Storage

Protect from moisture; packs which have been opened should be immediately closed. Keep Kupfat out of the reach of children.

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