POTASSIUM METABISULFITE

ANTIOXIDANTS

Wine

General features

Potassium metabisulfite is a key additive in enology and plays several key roles in winemaking processes:

- Antioxidant: potassium metabisulfite acts as an antioxidant, preventing oxidation of musts and wines. This helps prevent the occurrence of unwanted colors and organoleptic changes in wines, maintaining their freshness and stability.
- Inactivation of oxidative enzymes: blocks the action of oxidative enzymes in grapes and musts, preventing them from causing unwanted reactions that could compromise wine quality.
- Antimicrobial: acts as an effective antimicrobial, delaying or preventing the development of undesirable indigenous microflora in musts and wines. This helps preserve the microbiological purity of wine.
- Solvent: potassium metabisulfite has the ability to act as a solvent on grape cells, facilitating the extraction of phenolic substances and coloring matter. This is especially important for the extraction of desired compounds during fermentation and maceration.

Composition

Potassium metabisulfite 100%

Dosage

10-30 g/hl on must, depending on the state of the grapes
2-5 g/hl on wine, in clarification, at racking and after filtration
10-15 g/hl for storage of sweet filtrates
1 g of potassium metabisulfite develops about 0.56 g SO2.
Legal limits according to Reg. (EU) 2019/934 expressed as total SO2:

A. SULFUR DIOXIDE CONTENT OF WINES
- 150 mg/l for red wines
- 200 mg/l for white and rosé wines

B. SULFUR DIOXIDE CONTENT OF FORTIFIED WINES
- 150 mg/l if the sugar content is less than 5 g/l
- 200 mg/l if the sugar content is 5 g/l or more

C. SULFUR DIOXIDE CONTENT OF SPARKLING WINES
- 185 mg/l for all categories of quality sparkling wines
- 235 mg/l for other sparkling wines

Warning: you are advised to inquire about each state's limits and restrictions for possible variations.

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How to use

Dissolve the product in a little water or wine and add it into the mass to be treated, homogenizing it thoroughly.

Packaging and storage

0.250 kg, 1 kg and 5 kg bag. 10 kg and 25 kg bag.
Store in a cool, dry place and away from heat sources.
Do not store the product in metal containers.

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