

# PASTEURIL FLASH

**PASTEURIL FLASH prevents oxidation and development of microorganisms likely to produce organoleptic alteration.**

## CHARACTERISTICS

**PASTEURIL FLASH** comes in 267 g bags that release 100 g of SO<sub>2</sub>.

## OENOLOGICAL PROPERTIES

- The effervescent nature of **PASTEURIL FLASH** makes for effective mixing throughout the entire quantity of wine in the tank. For small tanks (under 10 hL), **PASTEURIL FLASH**'s effervescence makes it possible to eliminate an extra mixing stage by pump-over.
- The presence of ellagitannins reinforces the antioxidant action of SO<sub>2</sub> while limiting its combination.
- Its use is particularly recommended when musts and wines tend to combine with SO<sub>2</sub>.

## DOSAGE

10 g/hL of **PASTEURIL FLASH** provides 37.5 mg/L of SO<sub>2</sub>.

Maximum legal dose: see current regulations on the maximum legal dose of total SO<sub>2</sub> pertaining to different types of wines (white, rosé, red, sweet wines, etc.)

## INSTRUCTIONS FOR USE

Directly sprinkle the granules from the top of the tank, making sure to distribute **PASTEURIL FLASH** evenly over the whole surface of the wine.

**PASTEURIL FLASH** contains potassium bicarbonate: pay attention to subsequent tartrate stability of wines.

### Precautions for use:

Product for oenological and specifically professional use.

Use in accordance with current regulations.

## PACKAGING

267 g bags (boxes of 70 x 267 g, total weight 18.69 kg)

## STORAGE

Store unopened, sealed packaging away from light in a dry, odour-free environment.

Once opened use rapidly.

Use before best-by date stamped on packaging.

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