

PASTEURIL

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

CHARACTERISTICS

Over time, the antiseptic effect of **PASTEURIL** enables wine to better resist the growth of microorganisms.

OENOLOGICAL PROPERTIES

Upon contact with wine, **PASTEURIL** releases 50% of SO₂.

The presence of ellagitannins reinforces the antioxidant action of SO₂ while limiting its combination.

PASTEURIL is practical and easy to use, while ensuring precise dosing. Its use is particularly recommended when wines tend to combine with SO₂.

DOSAGE

Maximum legal dose: see current regulations on the maximum legal dose of total SO₂ pertaining to different types of wines (white, rosé, red, sweet wines, etc.)

INSTRUCTIONS FOR USE

Dissolve in ten times its volume of wine. Add to the total volume by pump-over or with the aid of a Venturi system.

Precautions for use:

Product for oenological and specifically professional use.

Use in accordance with current regulations.

PACKAGING

500 g bags – boxes of 20 x 500 g.

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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