



DESULFIN C

Product for eliminating sulfur compounds in wines



→ TECHNICAL DESCRIPTION

Hydrosulphuric acid, or hydrogen sulphide (H₂S), with its characteristic smell of bad eggs, is formed during fermentation as a result of the reducing action of yeasts on sulphur-containing compounds. H₂S is then used in the synthesis of sulphurous amino acids (cysteine and methionine). If, however, the H₂S is produced in excess, it is released into the medium.

The formation of H₂S also depends on the lack of the right quantity of easily assimilable nitrogen in musts, such that yeasts are then forced to degrade proteins – H₂S is formed by enzyme activity (cysteine-desulfurases). Moreover, the absence of oxygen, during some of the stages during ageing, can also lead to the formation of the fault. This phenomenon is often related to polyphenol profiles and the presence of lees.

To neutralise this fault, intervention in very short time frames is advisable with the addition of a cupric solution such as, for example, the **Desulfin C**, formulation provided by AEB, which is suitable for the production of organic wines. **Desulfin C** contains 2% copper citrate. The combined action of **Desulfin C**, containing this cupric component and the yeast cell walls, solves these issues with no risk of exceeding the legal limit of 1 mg/L of copper.

Ribéreau-Gayon et al. have shown that traces of copper ions in red and white wines of the order of a few tenths of mg/L play a useful role in the development of their bouquets in the bottle.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Activated bentonite, yeast cell walls, copper citrate.

→ DOSAGE

From 5 to 15 g/hL. The addition of 10 g/hL of **DESULFIN C** provides 0.7 mg/L of copper. Addition of quantities greater than 15 g/hL may require demetallising treatment (legal limit: 1 mg/L of copper).

→ INSTRUCTIONS FOR USE

Carry out a preliminary test to check for the presence of H₂S and optimise treatment. Disperse **DESULFIN C** in water or wine in a ratio of 1:10. Once suitably dissolved, mix and add to the volume to be treated and homogenise well.

Separate via filtration 24 hours following treatment.

→ STORAGE AND PACKAGING

Store in a cool, dry place away from direct sources of heat or light.

1 kg net packs.

