

STOPPER Ferm

Control fermentation and stabilise wine

Potassium sorbate helps prevent renewed fermentation after bottling and is used to stabilise wine and must. Do not exceed the maximum dose of 2.5 g per 10 L; distribute the preparation thoroughly.

Product specifications

Type	Preparation for stabilising wine and must
Maximum dosage	2.5 g per 10 L
Net contents	10 g
Composition	Potassium sorbate (E202)
Purpose	Helps prevent renewed fermentation
Product number	122011

How to use

01 Recommended addition

Stir the measured amount into a little juice or water, add to the batch and mix very thoroughly.

02 Direct addition

Alternatively, sprinkle directly into the batch and distribute evenly throughout the liquid.

Storage and safe use

Store in a cool, dry place. Follow the current instructions, dosage and safety information on the packaging. Keep out of reach of children. Check the best-before date and batch number on the pack.

Product details and enquiries: brewa.eu/en/contact