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FICHA TÉCNICA

SPECIFIC TREATMENTS

COOPER 2.0

Aid for the removal of hydrogen sulfide in wines

COMPOSITION
Pure copper sulfate in 2% aqueous solution, E330 citric acid, stabilized with sulfur dioxide (0.3%).

GENERAL CHARACTERISTICS
The hydrogen sulfide present in wine is produced by yeast during alcoholic fermentation. This occurs because the yeast reduces sulfur compounds present in the must in order to use them in the synthesis of sulfur-containing amino acids (cysteine and methionine). However, under nitrogen-deficient conditions, excess hydrogen sulfide is released into the must, causing the appearance of an unpleasant rotten egg smell.
The adjuvant Cooper immediately reacts with the hydrogen sulfide, forming copper sulfide, which precipitates and eliminates the reduced odor.

APPLICATIONS
- Treatment and prevention of reduced odor caused by the presence of hydrogen sulfide (H_2S) and mercaptans.
- In wines that present olfactory anomalies of uncertain origin, the addition of a few drops to a wine sample allows for immediate verification of Cooper's effectiveness and the suitability of treating the entire batch.

DOSAGE
- Preventive: 3 mL/hL in wines normally low in copper.
- Curative: 5–10 mL/hL in reduced wines.

Maximum dosage permitted in the EU: 50 mL/hL, provided that the treated wine does not exceed a copper content of 1 mg/L.
A dosage of 5 mL/hL of Cooper contributes 0.25 mg/L of copper to the wine.
The maximum copper content permitted in wine by the EU is 1 mg/L.

DIRECTIONS FOR USE
Add directly to the batch to be treated during a pump-over.

PACKAGING AND STORAGE CONDITIONS
1 kg – 10 kg
Unopened container: store in a cool, dry, and well-ventilated place.
Opened container: close carefully and store as indicated above.

REGULATIONS
The raw materials used in the production of this product comply with:
International Oenological Codex
Oenological product, in accordance with:
Regulation (EU) 2019/934

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