

CITROSTAB rH

TABLE FOR CALCULATING CORRECT DOSAGE OF CITROSTAB rH

Guidance table to calculate the amount of Citrostab rH needed to consume the oxygen dissolved in wine and the resulting increase in sulphur dioxide and total acidity.

Dissolved O ₂ (mg/L)	CITROSTAB minimum dosage (g/hL)	SO ₂ released (mg/L)	SO ₂ oxidised into SO ₄ (mg/L)	Approx. increase of total SO ₂ (mg/L)	Approx. increase of free SO ₂ (mg/L)	Approx. increase of total acidity (g/L)
1	6	3.4	2	1.4	0.9	0.07
2	12	6.8	4	2.8	1.9	0.13
3	18	10	6	4	2.7	0.2
4	24	13.4	8	5.4	3.6	0.26
5	30	17.3	10	7.3	4.9	0.33
6	36	20.8	12	8.8	5.9	0.4
7	42	23.5	14	9.5	6.3	0.46
8	48	26.9	16	10.9	7.3	0.53
Pinking	50	28				0.55

10 g/hL "provide" about 0.11 g/L total acidity

PRACTICAL EXAMPLE: production of sulphur free wines (SO₂ < 10ppm)

- **Before body feed filtration: 15 g/hL Citrostab rH**

Estimated dissolved O₂ = 2.5 ppm → estimated consumed SO₂ = 5 ppm → only 3 ppm of SO₂ measurable in wine as total SO₂ and 1 ppm as free SO₂

- **During rack-off: 8 g/hL Citrostab rH**

Estimated dissolved O₂ = 1.5 ppm → estimated consumed SO₂ = 3 ppm → only 1.5 ppm of SO₂ measurable in wine as total SO₂ and 0.5 mg/L as free SO₂

- **At bottling: 10 - 25 g/hL Citrostab rH**

Dosage depends on the estimated/measured quantity of O₂ dissolved during bottling.

Knowing that 6 g/hL of Citrostab rH blocks about 1 ppm O₂

Example of 4 ppm O₂ intake and 25 mg/L Citrostab rH addition

SO₂ addition = 12.5 mg/L → estimated consumed SO₂ = 8 mg/L → only 4 ppm of SO₂ measurable in wine