roots run deep
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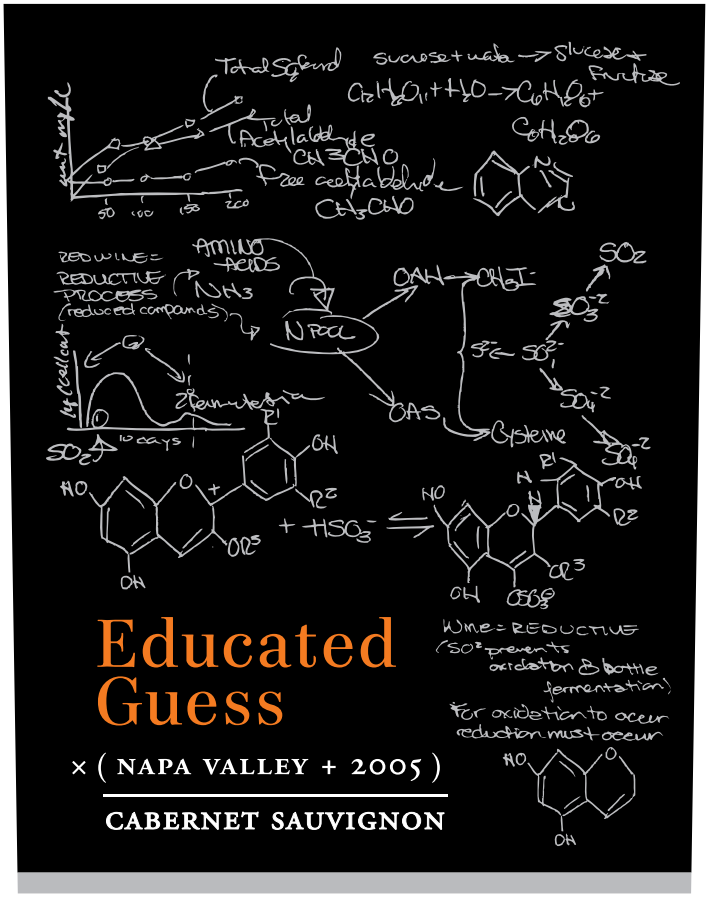
CHEMISTRY ON THE LABEL

Sulfur dioxide and enology: formation of acetylaldehyde in response to SO^2 in Fermentation. (Cornell University)

SO^2 and wine quality (reductive process graph) showing how SO^2 kills bacteria. SO^2 inhibits oxidation and bottle fermentation, and SO^2 blocks polymerization.

(Cornell University)



General Chemistry: Sucrose conversion to glucose and fructose, with structures.

(UC Davis)

Sulfide production during fermentation. (Virginia Tech)

Bleaching of Red Wine with excess sulphur dioxide, flavylium cation of anthocyanins. (Cornell University)