

Ascorbic Acid

Antioxidant for musts and wines.

FEATURES

Ascorbic acid (Vitamin C) acts as an antioxidant by consuming dissolved oxygen. This protects the wine by preventing oxidation of aromatic and polyphenolic compounds, helping preserve fruitiness and freshness.

It also inhibits the oxidation of Fe(II) to Fe(III), reducing the risk of iron haze. However, due to legal dosage limits, its effectiveness for this purpose is limited.

APPLICATION

Antioxidant in musts and wines.

COMPOSITION

L-Ascorbic Acid.

DOSAGE

Must or wine	5-8 g/hl
Curative	15-20 g/hl
<i>Maximum legal limit for wines</i>	25 g/hl

HOW TO USE

Pre-dissolve in 10% water and add to the total volume avoiding aeration.

Work Precautions:

Ensure free SO₂ is approximately 20 mg/L when using Ascorbic acid.

Use the prepared solution within 2 hours."

PHYSICAL APPEARANCE

Odorless white crystalline powder.

PRESENTATION

Containers of 1 and 25 kg.

PHYSICOCHEMICAL PROPERTIES

EP 041 (rev.6)

Wealth [%]	> 99.0
Specific rotation (20°C)	+20.5 to +21.5
Humidity [%]	<0.4
pH (5%)	4 - 5
Sulphated ash [g/kg]	< 1
Heavy metals [mg/kg]	< 10
Pb [mg/kg]	< 2
Hg [mg/kg]	< 1
As [mg/kg]	< 3
Fe [mg/kg]	< 5
Cu [mg/kg]	< 2

HOW TO STORE

Store in the original container, in a cool and dry place, free of odors. Do not expose directly to sunlight.

Once opened, it should be used as soon as possible.

Optimal consumption date: 3 years.

RGSEAA: 31.00391/CR

Product in accordance with the International Oenological Codex and Regulation (EU) 2019/934 and subsequent amendments