

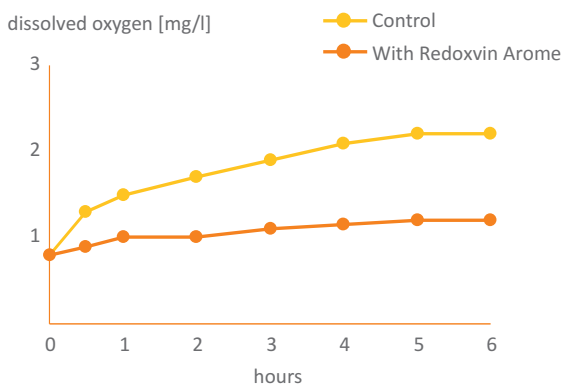
REDOXVIN AROME

Protection for grapes and musts against undesirable oxidation

CHARACTERISTICS

Redoxvin Arome protects grapes and musts against oxidation. When applied directly to grapes, it inhibits oxidation of polyphenolic compounds and helps maximize protection of their aromatic expression.

Redoxvin Arome effectively displaces oxygen, drastically decreasing initial concentration levels to prevent the must from browning before fermentation.



Increase in dissolved oxygen over time in a Verdejo must. Control: Untreated must. With Redoxvin Arome: dose of 15g/100 kg.

APPLICATIONS

With grapes and musts:

- **During harvesting:** protects the fruit against oxidation before it reaches the winery.
- **In the receiving hopper:** protects the grapes against direct contact with oxygen.
- **In lower-quality vintages:** prevents and protects against *lacasse* and oxidases.

COMPOSITION

Potassium metabisulphite and ascorbic acid.

ORGANOLEPTIC QUALITIES

Gives the wine a fresher nose and an intense colour that accentuates its youthful notes.

DOSAGE

Standard-quality vintages 10 - 15 g/100kg

Lower-quality vintages 15 - 20 g/100kg

Total sulphur dioxide content may not exceed 150 mg/l for red wines or 200 mg/l for white and rosé wines. If the amount of residual sugar (expressed as glucose plus fructose) equals or exceeds 5 g/l, the permitted values are 200 mg/l for red wines and 250 mg/l for white and rosé wines.

INSTRUCTIONS FOR USE

- 1.- Sprinkle the product over the grapes or make up an aqueous solution, dissolving the product in 10 times its weight of water and then mixing thoroughly.
- 2.- Add immediately to the must.

PHYSICO-CHEMICAL PROPERTIES

pH at 1 %	< 3,5
Ash [%]	< 40
Moisture [%]	< 1
Sulphur dioxide [%]	20 - 25

PHYSICAL APPEARANCE

White powder.

PACKAGING

1 kg packs.

STORAGE

Store in the original packaging in a cool, dry place.

REGISTRATION: R.G.S.A: 31.00391/CR

This product complies with the International Oenological Codex and EC Regulation No 606/2009.