

REDOXVIN

Protection against oxidation with iron-complexing action

CHARACTERISTICS

Redoxvin prevents oxidation in wine. It also helps to stabilize colour and aroma. The citric acid maintains the iron in its reduced state, i.e. Fe(II), therefore keeping it soluble and preventing ferric casse.

The combination of ascorbic and citric acid rapidly reduces the amount of dissolved oxygen in the wine and inhibits formation of iron-based compounds. In turn, this prevents turbidity, which also removes the need for treatment with potassium ferrocyanide.

The presence of potassium metabisulphite maintains free SO₂ content at a constant level.

Redoxvin maintains wines' freshness and fruitiness.

APPLICATIONS

In wines, particularly those with low alcohol content and low total acidity.

ORGANOLEPTIC QUALITIES

Gives the wine a fresher nose and greater aromatic intensity.

DOSAGE

Antioxidant and anti-iron effect	10 - 15 g/hl
Microbiological stabilization	20 - 30 g/hl
White and rosé wines	10 - 30 g/hl
Red wines	10 - 20 g/hl

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.

NOTE: Dosing of **Redoxvin** should be determined by performing preliminary tests before application, as dosage will vary according to the needs of each wine.

COMPOSITION

Ascorbic acid, potassium metabisulphite, anhydrous citric acid and metatartaric acid.

INSTRUCTIONS FOR USE

Dissolve the dose of **Redoxvin** in 10 times its weight of wine, avoiding aeration where possible. Add to the total volume of wine and mix thoroughly.

PHYSICO-CHEMICAL PROPERTIES

pH at 1 %	< 4
Ash [%]	< 30
Moisture [%]	< 2
Sulphur dioxide[%]	15 - 22

PHYSICAL APPEARANCE

Fine 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.