

Redoxtanin_B

Protection of the aromatic fraction for white and rosé grapes and musts.

FEATURES

Redoxtanin B is a complex that protects against oxidation in both grapes and musts intended for the production of white and rosé wines. Its use directly on the grape helps to protect the aromatic expression as much as possible.

Redoxtanin B effectively displaces oxygen, drastically reducing its concentration in the first moments, so that browning of the musts before fermentation is avoided.

APPLICATION

In grapes and must intended for white and rosé wines:

- During harvesting: protecting the fruit against oxidation before reaching the winery.
- In the receiving hopper: protecting the grapes from direct contact with oxygen.
- In harvests of poor sanitary quality: Avoiding and protecting against the action of the house and oxidases.

For juices (apple):

On arrival at the winepress: it avoids the oxidation that the fruit suffers before extracting the juice, in this way you will obtain ciders with paler colors and a much finer aroma.

ORGANOLEPTIC QUALITIES

Wines that are fresher on the nose and with greater aromatic intensity.

COMPOSITION

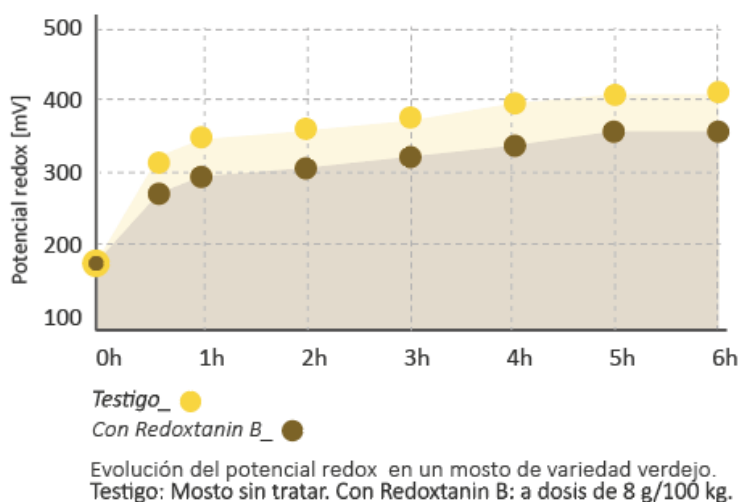
Potassium metabisulfite, ascorbic acid and gallic tannin.

Allergen: Contains sulfites.

DOSAGE

At harvest	6-10 g/hL or 100 kg
In poor quality harvests	10-12 g/hL or 100 kg
Maximum legal dose: 50 g/hl	

The total sulphur dioxide content may not exceed 200 mg/l for white and rosé wines. If the amount of residual sugar (expressed as glucose + fructose) is equal to or greater than 5 g/l, the permitted values are 250 mg/l for white and rosé wines.



HOW TO USE

1. Sprinkled or in 10% aqueous solution (dissolve in 10 times its weight in water by mixing by moderate agitation).
2. Add immediately.

PHYSICAL APPEARANCE

Beige powder.

PRESENTATION

1 kg container

PHYSICOCHEMICAL PROPERTIES

EP 628 (rev.1)

pH (1%)	< 4
Ashes [%]	< 60
Humidity [%]	< 1
SO ₂ [%]	20-25
Pb [mg/kg]	< 5
Hg [mg/kg]	< 1
As [mg/kg]	< 3

HOW TO STORE

Store in the original container, in a cool and dry place, free of odors. 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.