

Redoxtanin_T

Protection of the polyphenolic fraction in the harvest of red varieties.

FEATURES

Redoxtanin T is a complex that protects against oxidation in both grapes and musts of red varieties. Its use directly on the grape helps protect the polyphenolic compounds.

Redoxtanin T 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 red 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.

ORGANOLEPTIC QUALITIES

Wines fresher on the nose and with a colouring intensity that accentuates the notes of youth.

COMPOSITION

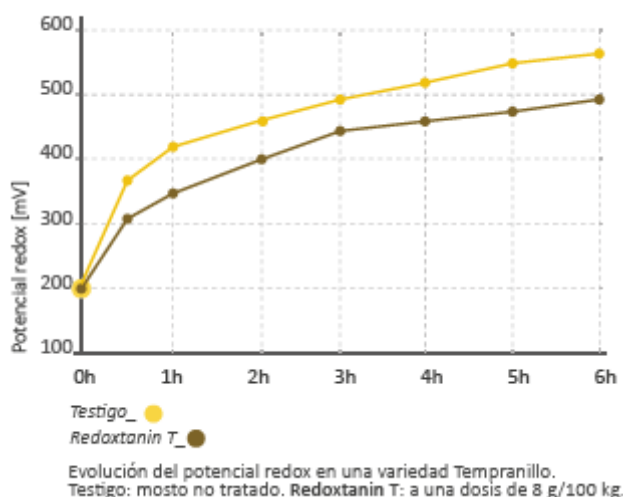
Potassium metabisulfite, ascorbic acid and condensed and hydrolyzable tannin.

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 150 mg/l for red wines. If the amount of residual sugar (expressed as glucose + fructose) is equal to or greater than 5 g/l, the permitted values are 200 mg/l for red 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 629 (rev.1)

pH (1%)	< 4
Ashes [%]	< 60
Humidity [%]	< 2
SO ₂ [%]	20-30
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.