

Redoxvin Arome

Protection of grapes and musts against unwanted oxidation.

FEATURES

Redoxvin Arome is a complex that protects against oxidation in both grapes and musts. Its use directly on grapes prevents the oxidation of polyphenolic compounds and helps to protect aromatic expression as much as possible.

Redoxvin Arome 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:

- During harvesting: protecting the fruit against oxidation before it arrives at 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 and ascorbic acid.

Allergen: Contains sulfites

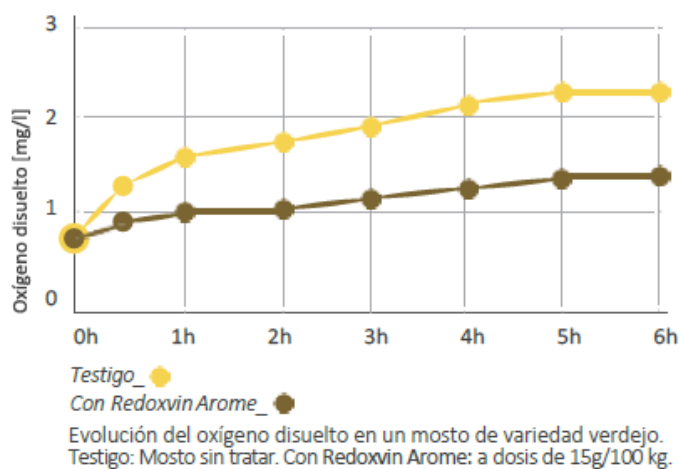
DOSAGE

At harvest 10-15 g/hl or 100 kg

In poor quality harvest 15-20 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 and 200 mg/l for 2 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 200 mg/l for red wines and 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

White powder.

PRESENTATION

1 kg container.

PHYSICOCHEMICAL PROPERTIES

EP 447 (rev.3)

pH (1%)	< 3.5
Ashes [%]	< 40
Humidity [%]	< 1
SO ₂	25-30
Pb [mg/kg]	< 2

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.