

Redoxvin

Protection against oxidation with iron complexing action.

FEATURES

Redoxvin prevents oxidation in wines. In addition, it helps to achieve better coloring and aromatic stability. Due to the action of citric acid, it keeps iron in a reduced state (Fe(II)) and is therefore soluble, thus preventing iron breakage.

The association between ascorbic and citric allows the dissolved oxygen in the wine to be rapidly reduced and the formation of iron-based complexes to be prevented, thus avoiding possible cloudiness, and even avoiding treatment with potassium ferrocyanide.

The presence of potassium metabisulfite keeps free SO₂ levels constant.

Redoxvin maintains the freshness and fruity character of the wines.

APPLICATION

In wine, especially in the treatment of those with low alcoholic and low total acidity.

ORGANOLEPTIC QUALITIES

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

COMPOSITION

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

Allergen: Contains sulfites

DOSAGE

Antioxidant and anti-iron effect 10-15 g/hl

Microbiological stabilization 20-30 g/hl

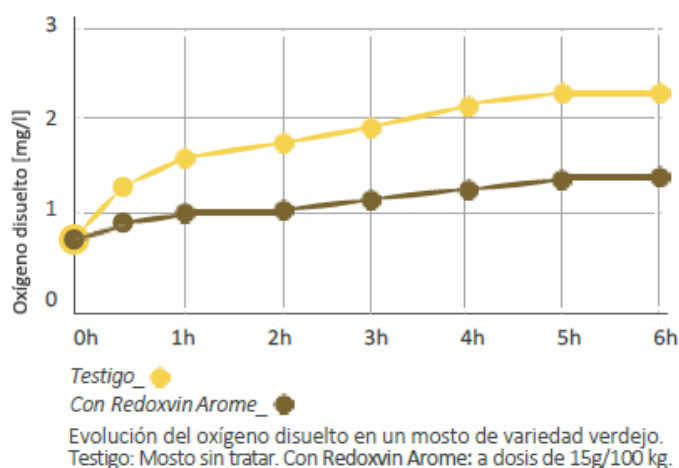
White and rosé wines 10-30 g/hl

Red wines 10-20 g/hl

Maximum legal dose: 75 g/hl

The total sulphur dioxide content may not exceed 150 mg/l for red wines and 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 200 mg/l for red wines and 250 mg/l for white and rosé wines.

*NOTE: The dosage of Redoxvin will be determined in previous trials, and will depend on the needs of each wine.



HOW TO USE

Dissolve the dose of Redoxvin to be used by 10 times its weight in wine, avoiding as much as possible any aeration. Incorporate into the total volume ensuring its homogenization.

PHYSICAL APPEARANCE

Fine white powder.

PRESENTATION

1 kg container.

PHYSICOCHEMICAL PROPERTIES

EP 189 (rev.2)	
pH (1%)	< 4
Ashes [%]	< 30

Humidity [%]	< 2
SO ₂	15-22
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.