

REDOX LONGEVITY

Prevents the alteration of aromas and colour in bottled wines.

Specific against light-struck taste

THE LIGHT STRUCK

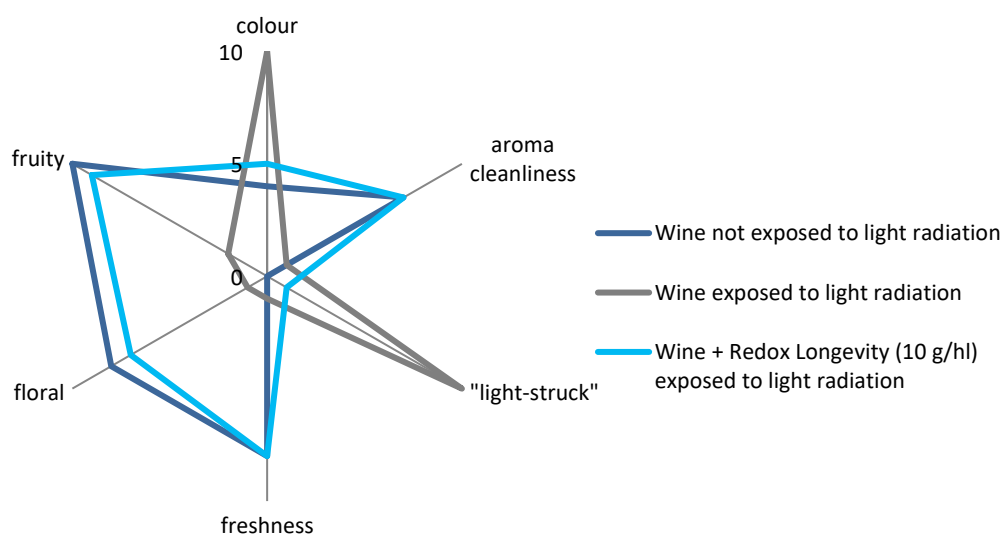
The light-struck taste is a defect that is prevalent in white and rosé wines that are bottled in clear glass and are exposed to light for a considerable amount of time. This defect is mainly due to Riboflavin (Vitamin B2) photosensitivity. When Riboflavin is exposed to certain wavelengths, triggers a lot of reactions and the final products are sulphur containing volatile compounds (methanethiol and dimethyl disulphide) with very low thresholds in wine. The aroma impression of these compounds is often described as cabbage, wet wool, onion or garlic. The photochemical alteration of the redox system also leads to the occurrence of sudden changes of colour, a phenomenon known as browning.

APPLICATIONS

Redox Longevity when added to a wine ready to be bottled acts against light-strike through preventative and curative mechanisms:

- protects against light radiation, hence slowing down the appearance of light-strike;
- acts as a “competitor” by interacting with riboflavin instead of the sulphur precursors;
- eliminates sulphur metabolites, that can eventually form, by using “binding/capturing” mechanisms.

Even in wines that do not risk light-strike development, Redox Longevity stabilizes the colour over time, hence prolonging the freshness and wine longevity.



Results of Chardonnay wine tasting, before and after light exposure, with and without Redox Longevity (20 g/hl).

DOSES and INSTRUCTIONS FOR USE

From 5 to 20 g/hl.

10 g/hl of Redox Longevity make 20 mg/l of SO₂.

Dissolve the product in water or wine and add to the mass with thorough mixing. The addition should be carried out before the last pre-membrane filtration. It is recommended to check the FI of the wine after the addition.

Add to the wines ready for bottling (before membrane filtration) verifying in advance filterability index increase.

PACKAGING and STORAGE

1kg bags. Keep in a dry place.



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