

REDOX AROM

Antioxidant for must aroma protection

CHARACTERISTICS

Redox Arom avoids the oxidation of aromatic compounds in must and wine. The specific formula is based on protective action of ascorbic acid, made stronger when combined with sulphur dioxide and tannins with high antioxidant properties.

APPLICATIONS

Added in the early stages of wine making, preferably to the must or directly on the harvested grapes, Redox Arom enables the establishment of an optimal redox environment. A greater and more rapid stabilisation of the varietal aromas present and the phenolic compounds is thus achieved, making it possible to avoid early oxidation or polymerisation, which would compromise the subsequent correct evolution of bouquet and colour.

When processing grapes affected by *Botrytis*, Redox Arom has an important role on protecting the must from the oxidising action of laccase.

Redox Arom, applied at the pre-fermentation stages, prevents the production of off-flavours (hydrogen sulphide and mercaptans) and reduces the development of oxidative compounds such as acetaldehyde and γ -butyrolactone.

DOSES and INSTRUCTIONS FOR USE

10-20 g/100kg. Dissolve the product in a little water or must and add to the mass, stirring well. To apply before crushing dissolve in a little water and spray directly on the grapes.

COMPOSITION

L-ascorbic acid 35%; K metabisulphite 55%, purified gallo tannins 10%.

PACKAGING and STORAGE

1kg bags. Keep in a dry place.