

REDOX AROM

Antioxidant for must and wine aroma protection

APPLICATIONS

In order to obtain wines rich in aroma it's important to maintain the volatile molecules in a perceptible form.

Redox Arom has been developed to protect those aromatic compounds from oxidation.

The specific formula is based on the high antioxidant properties of a particular tannin and ascorbic acid, made stronger when combined with sulphur dioxide. The application of **Redox Arom** directly on the grapes or in the must (right after the crusher) allows us to quickly remove oxygen, protecting varietal aromatic (terpens) and phenolic compounds. The right redox potential is obtained, avoiding early oxidation, which leads to a fresher wine with a longer ageing potential.

Furthermore adding **Redox Arom** at this stage prevents the production of off-flavours (i.e. hydrogen sulphide, volatile thiols, etc) and reduces the development of oxidative compounds such as acetaldehyde and γ -butyrolactone.

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

Wines produced with **Redox Arom** applied at the pre-fermentation stages result in more intense, fine and clean aromas and more stable colours.

A really effective product particularly against oxidations (e.g. browning, "casses", etc.) and other wine alterations.

COMPOSITION

L-ascorbic acid (E300) 35%; K metabisulphite demoisturised (E224) 55%, purified Gallo tannins 10%

DOSAGE AND USE

10 - 20 g/100kg. or must, and then immediately add to the mass, stirring well.

To apply before crushing dissolve in a little water and spray directly on the grapes.

PACKAGING

1 kg special bags.

Keep the product in its whole package in a cool and dry place.