

Anti-Redox Red

SPECIALTIES

Conforms to International Oenological Code. Not derived from genetically modified organisms. Conforms to Reg.(CE) N. 606/2009.

The polysaccharides and mannoproteins present in the inactive yeast add to both the volume and roundness of the wine by prolonging the taste sensation in the mouth and balancing subtle distinctions such as bitterness and acidity.

The joint action of tannins and inactive yeast helps to enhance the identity of "dated" (mature) wines by demonstrating their aromatic complexity.

In addition to the benefits already mentioned, the specific formulation of ANTI-REDOX RED helps to obviate aroma reduction in its various forms and is appropriate for hydrogen sulphide treatment and treatment of volatile low-molecular weight sulphides such as ethyl sulphide, methionol, dimethyl sulphide, ethyl mercaptan and other sulphur compounds.

Once these compounds have been eliminated, the full potential of the wine's aroma is improved.

Composition

Mixture of inactive yeasts, selected tannins and copper.

Characteristics

Appearance: crystals and powder

Colour : beige

Dosage

One 5 g/hl dose is equivalent to 1 mg/l of copper.

Laboratory testing will determine the necessary usage dose.

The residual copper content in the wine after treatment must not exceed 1 mg/l.

Instructions for use

The required amount of the product should be dissolved in 10 times its weight in must or wine, added to the mass and carefully homogenized. The treatment period is 7 days. The treated wine should always be filtered after the treatment period in order to remove any precipitate from complexes created between the sulphides and the product. Treatment should be carried out at least ten days prior to final filtering and bottling.

Storage

Store in suitably cool, dry and odourless premises in the original hermetically sealed packaging. Avoid extremes of temperature. Use soon after opening.

Packaging

Code EXP00103037 - 1 Kg Packs

