

Cromox G

ANTIOXIDANT AND COLOUR STABILIZING TANNIN

In Compliance with International Codex Oenologique. Not derived from genetically modified organisms. Does not contain allergens.

Hydrolysable and condensed tannins balanced blend for red and rosé wine.

Colour stabilization

Cromox G is specific for red wines, during mashing and earliest phases of maceration and has a protective action on the coloured extracted matter.

Cromox G acts consuming dissolved O₂, preventing therefore anthocyanins oxidation. It is also able to inactivate polyphenoloxidases, that are abundant especially in unhealthy harvests; in this way prevents colour precipitation and alteration in the wine.

Cromox G, together with SO₂, plays a preventing role in coloured matter protection. This action may continue using Cromofix G, during the maceration step.

During red wines aging, Cromox G can be used to accelerate the evolution of wine polyphenols, especially when used drums are used, and to prevent odours caused by reduction reactions.

Together with Quercus and Quercus Elevage Cromox G helps to characterize the flavour profile of the wine.

For short maceration and for low tannin grapes

Cromox G is a valid adjuvant in the case of short macerations which do not allow sufficient tannin extraction from the grapes. Excellent results are obtained also in the elaboration of the grapes with a low tannin content, such as e.g. Marzemino and Barbera.

The great reactivity towards proteins makes Cromox G a helpful aid in the prevention of overfining.

Composition

Oenological tannin.

Characteristics

Appearance: granules.

Color: ochre yellow

Dosage

10-30 g/hl

Instructions for use

Dissolve Cromox G in de-mineralized water (ratio 1:10), at 30-35 °C.

Add the product to the mass to be treated.

Storage

Store in a cool and dry environment.

Once opened, keep the package properly closed in a cool and dry place.

Note

Use de-mineralized water to dissolve the product. Don't use iron tools.

Packaging

Code EXP00110503 - 1 kg pack

