

REDOX WINE

Antioxidant compound for fermentation

DESCRIPTION

Highly soluble blend of organic compounds with high antioxidant and reducing power. **REDOX WINE** is a complex with a low sensory impact, the result of research conducted to identify synergistic blends of natural antioxidants with high ORAC (oxygen radical absorption capacity) potential values.

COMPOSITION

Inert yeast, procyanidin tannins.

EMPLOYMENT

REDOX WINE acts directly by protecting oxidisable compounds from oxidation, even in the absence of sulphur dioxide.

REDOX WINE participates in yeast metabolism by causing the release of reducing molecules from the yeast and lees during maturation.

METHOD OF USE

It is recommended to use **REDOX WINE** by suspending the product in water at a ratio of 10 times its weight. Mix the product well to create a homogenous suspension and add **REDOX WINE** to the wine with a pumping over, ensuring homogenisation in the mass.

DOSES OF USE

Musts and white and rosé wines: 10-20 g/hL

PACKAGING

1 kg

STORAGE

Unopened package: store in a cool place (temperature below 25°C), dry, ventilated and odor-free.

The product maintains its characteristics intact for at least 24 months from the production date.

Opened package: close carefully and store in a cool place (temperature below 15°C), dry and ventilated. Use the product within a short time.

HAZARDS

This product must be stored, handled and used in accordance with appropriate industrial hygiene practices and in compliance with current legislation. Product for food and oenological use, for professional use only.