

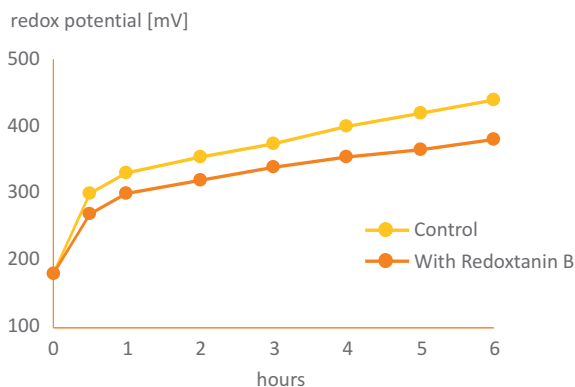
REDOXTANIN B

Aromatic-component protection for white and rosé grapes and musts

CHARACTERISTICS

Redoxantin B protects white and rosé grape varieties against oxidation. When applied directly to grapes, it helps maximize protection of their aromatic expression.

Redoxantin B effectively displaces oxygen, drastically decreasing initial concentration levels to prevent the must from browning before fermentation.



Increase in redox potential over time in a Verdejo must. Control: Untreated must. With Redoxantin B: dose of 8 g/100 kg.

APPLICATIONS

With grapes and musts used to produce white and rosé wines:

- **During harvesting:** protects the fruit against oxidation before it reaches the winery.
- **In the receiving hopper:** protects the grapes against direct contact with oxygen.
- **In lower-quality vintages:** prevents and protects against *lacasse* and oxidases.

With fruit juices (apple):

- **On arrival at the cider press:** prevents the fruit from oxidizing before the juice is extracted. This produces paler-coloured cider with a much finer aroma.

COMPOSITION

Potassium metabisulphite, ascorbic acid and gallic tannin.

ORGANOLEPTIC QUALITIES

Gives the wine a fresher nose and greater aromatic intensity.

DOSAGE

Standard-quality vintages 6 - 10 g/100 kg

Lower-quality vintages 10 - 12 g/100 kg

Total sulphur dioxide content may not exceed 200 mg/l for white and rosé wines. If the amount of residual sugar (expressed as glucose plus fructose) equals or exceeds 5 g/l, the permitted value for white and rosé wines is 250 mg/l.

INSTRUCTIONS FOR USE

- 1.- Sprinkle the product over the grapes or make up an aqueous solution, dissolving the product in 10 times its weight of water and then mixing thoroughly.
- 2.- Add immediately to the must.

PHYSICO-CHEMICAL PROPERTIES

pH at 1 %	< 4
Ash [%]	< 60
Moisture [%]	< 1
Sulphur dioxide[%]	20 - 25

PHYSICAL APPEARANCE

Beige powder.

PACKAGING

1 kg packs.

STORAGE

Store in the original packaging in a cool, dry place.

REGISTRATION: R.G.S.A: 31.00391/CR

This product complies with the International Oenological Codex and EC Regulation No 606/2009.