

Galitan Redox

Antioxidant and antioxidasic effect in musts and wines.

CHARACTERISTICS

Excelente antioxidant and antioxidasic capacity. It is very useful in winemaking to protect grapes, especially in harvests of poor sanitary quality.

APPLICATIONS

In musts or wines:

- Its high capacity to reduce the redox potential protects from oxidation. Its application just before the start of alcoholic fermentation is especially interesting.
- In grapes with poor sanitary conditions due to its enzyme activity inhibition capacity (such as laccase and tyrosinase).
- Helps reduce the amount of metabisulphite during vinification.
- Precipitates some unstable proteins.

ORGANOLEPTIC PROPERTIES

Galitan Redox gives the wine the following properties:

- Antioxidant effect that helps protect the wine colour and bouquet.
- Emphasises the wine body and structure in the mouth.

COMPOSITION

Hydrolysable tannin. Botanical origin: *Caesalpinia spinosa* (Tara).

DOSAGE

Musts	5-30 g/hl
Wines	5 -10 g/hl

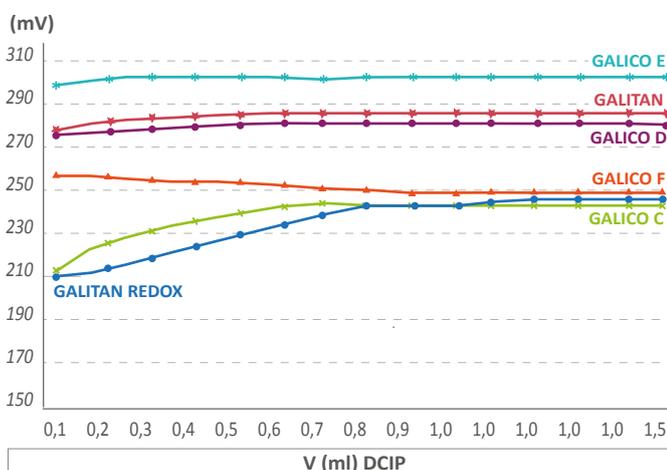
INSTRUCTIONS FOR USE

- 1.Prepare a 10 % solution by dissolving the tannin in must or wine with vigorous stirring.
- 2.Add directly into the must or wine ensuring proper mixing.

Note: When added directly to grapes, it should be done when these are dumped into the hopper or just after crushing and/or destemming, before pressing. During the winemaking process, we recommend adding the tannin when pumping over.

Caveats.

Avoid the tannin coming into contact with iron or rusty surfaces. In the event of contact, tannins will form an insoluble black precipitate. Steel, plastic, glass or ceramic containers must be used during preparation.



Evolution of the redox potential of various gallic tannins in 2 % hydroalcoholic solutions following the addition of increasing volumes of oxidant (DCIP). Galitan REDOX has a high capacity to reduce and maintain a low potential.

PHYSICAL APPEARANCE

Ochre-coloured powder. Astringent taste.

PACKAGING

1 kg and 25 kg packages.

PHYSICO-CHEMICAL PROPERTIES EP 016 (REV.0)

Total phenols [%]	> 65
Humedad [%]	< 10
Moisture [%]	< 4
Fracción insoluble [%]	< 2
As [mg/kg]	< 3
Fe [mg/kg]	< 50
Pb [mg/kg]	< 5
Hg [mg/kg]	< 1

STORAGE

Store in the original packaging in a cool, dry and odour-free place.

Use the product as soon as possible after opening.

Best before: 5 years from packaging.

RGSEAA: 31.00391/CR

This product complies with the International Oenological Codex and Regulation (UE) 2019/934.