

# Antioxidising and color stabilizers

## Aromax<sup>®</sup>

Removes oxygen and preserves primary aromas in grapes and juice

The essential elements of primary grape aromas are linked to the presence of various terpenic compounds, some of which greatly influence the aromatic composition of musts. Terpenes may undergo drastic and rapid changes in musts, especially in the presence of substantial quantities of dissolved oxygen. Hence the need to protect the new wines from the effects of oxygen.

### SUBSTITUTES INDIVIDUAL ASCORBIC ACID AND SULPHUR DIOXIDE USE

**AROMAX<sup>®</sup>** substitutes to advantage the treatment of wines with ascorbic acid, as it has a more incisive action on oxygen.

#### ● DOSAGE

1- 2 Lbs/1000 gal. produces an initial quantity of SO<sub>2</sub>, which will gradually decrease in time. On the other hand, the ascorbic acid will remain active, protecting the wine for a period up to 10 times longer than with traditional SO<sub>2</sub> treatments.

#### ● DIRECTIONS FOR USE

Dissolve the dose in about 10 parts of water and add it to the new grapes or must.

#### ● COMPOSITION

E224 potassium metabisulphite, E300 non GMO ascorbic acid. For enological use. In accordance with EC regulations.

#### ● PACKAGING

1 kg packets.

## Riduxhigh<sup>®</sup>

Antioxidising stabilizer

### IT PREVENTS OXIDATION

The vigorous antioxidantizing action of **RIDUXHIGH<sup>®</sup>**, drastically lowers the redox potential in just 24 hours and keeps it constant through time. This results in improved wine color and bouquet stability and enhancement of its organoleptic characteristics.

### IT SUBSTITUTES SO<sub>2</sub>

It interrupts the chain reaction responsible for the formation of oxidized radicals and instantly re-establishes a stable oxygen-free environment, maintaining constant levels of free SO<sub>2</sub>.

### IT HAS AN ANTICASSE ACTION

It keeps iron in a stable reduced ferrous form. **RIDUXHIGH<sup>®</sup>** is soluble in wine, hindering the development of ferric casse and making ferrocyanide treatment redundant, even in the presence of high iron content.

#### ● DOSAGE

1- 4 Lbs/1000 gal.

#### ● DIRECTIONS FOR USE

Dissolve dose in about 10 parts of wine. N.B. = 10 g/hL of **RIDUXHIGH<sup>®</sup>**, increase the SO<sub>2</sub> by 17 mg/L.

USE: Post fermentation to bottle ready.

#### ● COMPOSITION

E300 ascorbic acid, E224 potassium metabisulphite, E330 anhydrous citric acid and E353. For enological use. In accordance with EC regulations. Product not derived from GMO.

#### ● PACKAGING

1kg packets.