

EVERTANN REDOX

Antioxidant tannin for the production of wines

CHARACTERISTICS

EVERTANN REDOX is a formulation of tannins with a high antioxidant and antioxidant activity. Ideal for the treatment of grapes and juices, white or rosé in which it improves the hue and increases the aromatic stability throughout the conservation period.

EVERTANN REDOX has low surface electric charge.

APPLICATIONS

EVERTANN REDOX. it is indicated for the treatment of grapes, juices and wines, where it strengthens its structure and has a strong antioxidant and antioxidant activity. If a wine does not have a sufficient structure, it is good practice to carry out a treatment with EVERTANN REDOX to bring a certain degree of complexity and contribute to its good conservation.

DOSES AND MODE OF USE

10 - 20 g / Hl for the control and protection from oxygen.

5 - 15 g / Hl in clarification or for the correction of the organoleptic characteristics.

Dissolve the product in water or wine in a 1: 10 ratio and add it homogeneously to the mass.

NOTES: some small tests are recommended to define the optimal dosage and avoid unwanted colloidal effects.

COMPOSITION

Blend of hydrolysable tannins.

PACKAGING

bags of 25 kg

This is a product not considered dangerous therefore it does not require MSDS