

NOOXID

Antioxidant – Stabilizing agent

CHARACTERISTICS

NOOXID is a formulation with a high antioxidant and complexing capacity, with stabilizing properties on the appearance, the bouquet and taste of the wine. The synergetic action of its component generates, using one sole treatment, a wine protected:

- From O_2 and oxidase enzymes
- From ferric casse, by maintaining the iron in a soluble form

NOOXID generates a quick decrease in the redox potential of the wine and the increase in molecular SO_2 , exalts its antiseptic capacity towards microorganisms. NOOXID improves the sensorial stability of the wine, hence lengthening its shelf-life, particularly with regards to the chromatic, aromatic and taste profiles, where it brings freshness.

APPLICATIONS

NOOXID is indispensable for all types of wine but especially those with lower alcohol content, of low acidity and with higher iron content. Apart from its traditional use before bottling, the use of NOOXID is also recommended for the conservation of wines that are very sensitive to oxidation.

DOSAGE AND INSTRUCTIONS FOR USE

Dosage: 10-25 g/hL according to the wine to be treated

NOOXID is perfectly soluble in water or wine, it does not alter the turbidity or filterability of the treated product. The addition of 10 g/hL increases the content of SO_2 by about 20 mg/L

COMPOSITION

L-Ascorbic Acid E 300, Potassium Metabisulfite E 224, Citric Acid E 330

PACKING

100 g, 250 g and 1 kg packets