



PLUSTABIL REDOX

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 Ideal clarifier for wines obtained with reductive vinification techniques



→ TECHNICAL DESCRIPTION

The technology of reduction, whose aim is to limit as much as possible the presence of oxygen during the entire vinification process, is nowadays widely used and is aimed to the obtainment of white wines with intense aromas.

Preserving musts and wines from reactions with oxygen means the presence of many perfumed aromatic compounds with low intense yellow colours. But such wines are very weak, as they may be easily attacked by oxidative reactions, which change fresh, flowery, fruity smells into smells of ripe fruits, typical of oxidized wines. Catechins, that during normal must vinifications are subject to a partial oxidation - whose negative effects disappear during the transformation of sugars into alcohol - remain in wine during reductive vinifications and make it particularly sensible to oxygen.

In order to extend and to preserve the positive effects due to a vinification with oxygen lack, AEB prepared **Plustabil Redox**, a clarifier based on potassium caseinate and PVPP, enabling, thanks to the synergic action of its components, to slow down oxidative effects because of a partial removal of easily oxidizable unstable catechins. **Plustabil Redox** does not interfere in any way with odorous compounds, thus keeping wine aroma unaltered. It can be used during fermentation, at its end or as last pre-assembling clarification, in association with Bentogran or Majorbenton B.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Potassium caseinate and PVPP.

→ DOSAGE

From 40 to 80 g/hL depending on the kind of grapes and the utilized vinification method.

→ INSTRUCTIONS FOR USE

Dissolve the dose in about 10-20 parts of cold water, immediately add to the mass by closed pumping over with a Venturi tube.

It is important that the inlet tube is immersed in the wine, in order to avoid shakings and turbulences facilitating the solubilization of the oxygen present in the air.

→ STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

- 5 kg net bags.
- 20 kg net bags.

