



AROMAX Super

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 Antioxidant for grapes and musts



→ TECHNICAL DESCRIPTION

Aromax Super controls not only the direct action of oxygen, but also the peroxides which are formed as a result of oxidizing enzymes, tyrosinase and laccase.

Its tannin content protects the anthocyanins of red wines and the aromas of white wines from oxidation, without impacting on the colour of the latter ones. Thanks to its added tannins, it prevents must oxidation and stabilizes the free radicals. **Aromax Super** reduces the use of SO₂, simultaneously increasing its free portion.

Aromax Super prevents the development of these microorganisms, which are also characterized by their capacity to generate undesired compounds in the crushed grapes or must, such as ethyl acetate, and furthermore deplete the substrate of easily assimilable nitrogenous compounds.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Potassium metabisulfite (20 g/hL bring about 56,8 mg/L de SO₂), L-Ascorbic acid, mix of ellagic and proanthocyanidinic tannins.

→ DOSAGE

20 g/hL.

→ INSTRUCTIONS FOR USE

Apply on grapes upon arrival or during crushing or directly into fresh must.

→ STORAGE AND PACKAGING

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

1 kg net packs in cartons containing 20 kg.

Reference: AROMAX_SUPER_TDS_EN_3140121_OENO_Italy

