



AROMAX

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Antioxidizing and colour stabilizer for reductive vinification

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→ TECHNICAL DESCRIPTION

Aromax preserves and protects the aroma of white grapes and the colour of red wines, preventing oxidation from the very early processing stages.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Potassium pyrosulphite, ascorbic acid.

→ DOSAGE

20 g/hL of wine, increasing the SO₂ by 54 mg/L.

→ 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.

