



AROMAX

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 Oxygen remover, enhancer of primary aromas

→ TECHNICAL DESCRIPTION

Aromax is a product ideally formulated in order to reduce the oxygen of musts from the very early stages of juice extraction.

The essential elements of the primary aromas of grapes are linked to the presence of various terpenic compounds, some of which, such as linalool, nerol, terpineol, citronellol, geraniol, greatly influence the aromatic composition of musts derived from noble cultivars such as Sauvignon Blanc, Weisser Riesling, Gewürztraminer, Muscat etc...

It has been positively established that terpenes may undergo drastic and rapid mutations in musts, especially in the presence of substantial quantities of dissolved oxygen. Hence the need to protect the newly obtained must from the ravages of the oxygen.

Aromax acts vigorously in removing the oxygen from musts: extensive tests have shown that musts containing as much as 8 ppm of oxygen, display just 1-1,2 ppm after a treatment with **Aromax** and reach values close to zero in just about 36 hours from crushing.

Especially positive results have been obtained with Sauvignon Blanc musts, where the samples treated with **Aromax** display a much stronger characterization in so far as the typical green pepper, asparagus, fig and gooseberry aromas are concerned.

Aromax substitutes to advantage the treatment of grapes with ascorbic acid as it has a more incisive action on the oxygen and eliminates the need for painstaking additions of SO₂ in various forms in order to prevent the danger of oxidations brought about by the common oxidation of the ascorbic acid into dehydroascorbic acid. **Aromax**'s craving for oxygen, intensified by the optimal combination of its components, enables to conduct an anaerobic fermentation.

The addition of **Aromax** at the dosis of 20-25 g/100 kg in the apple during the grinding process, avoids the very strong oxidation suffered by the fruit pulp before the juice extraction. This guarantees the obtainment of ciders with a lively and less intense colour, and with a finer taste.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Potassium metabisulphite and its equimolecular combinations with suitably buffered ascorbic acid.

→ DOSAGE

20 g/hL.

20 g/hL of **Aromax** produce an initial amount of 54 mg/L of SO₂ which will progressively decrease during the fermentation run. The ascorbic acid, on the other hand, will remain active in protecting the wine for a time up to 10 times longer than that achievable with traditional applications of SO₂.

Reference: AROMAX_TDS_EN_0080716_OENO_Italy





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→ INSTRUCTIONS FOR USE

Dissolve the dose in about 10 parts of water and apply uniformly to the mass to be treated.

→ ADDITIONAL INFORMATION

AROMAX does not leave into the wine any residues of additives or unknown technological aids: consequently all wines treated with it can be marketed world-wide as they do not violate the wine legislation of any single Country.

→ STORAGE AND PACKAGING

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

1 kg net packs in cartons containing 20 kg.

