

NOX Q

Antioxidant with antiseptic action



→ TECHNICAL DESCRIPTION

Nox Q is the first product of a new AEB antioxidant family. The primary purpose of this compound is to preserve the must (both white and red) from oxidation in the early stages of vinification.

The high tannin percentage present in **Nox Q**, higher than 30%, has two basic purposes:

- to stabilize sulphur dioxide by making it more active against indigenous microorganisms, which will allow up to a 30% reduction in comparison to traditional doses;
- the addition of tannin will act against the presence of oxygen, protecting the polyphenolic origin/genealogy and aromatic precursors.

The tannin present in the formulation is of quebracho origin, obtained through a revolutionary transfer process minimising the extraction of undesirable colored hues. The antioxidative nature of tannin will protect the grapes/must by adsorbing oxygen, preventing noble compounds that are present from being lost.

This type of formulation greatly simplifies the vinification process, ensuring both microbiological and oxidation-reductive stability with a single operation.

Nox Q should be used in grape harvesters/grape bins/transportation compartments or whenever grapes/must are exposed to oxygen post harvesting.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Mix of ammonium bisulphite and quebracho tannin.

→ DOSAGE

From 5 to 10 g/hL. A dosage of 10 mL/hL brings about 35 ppm of sulphur dioxide and 8 ppm of RAN.

→ INSTRUCTIONS FOR USE

Add directly to must or wine and homogenize.

→ STORAGE AND PACKAGING

Store in its sealed packaging, in a clean, dry and odour-free place.

5 kg net drums in cartons containing 20 kg.

