



RIDUXHIGH®

Anti-oxidant stabilizer



→ TECHNICAL DESCRIPTION

Riduxhigh helps to prevent oxidation, and improves shelf life of white, reds and rosé wines. The vigorous anti-oxidizing action of **Riduxhigh** drastically lowers the Red-ox potential in just 24 hours and keeps it constant through time. The results are improved wine color and bouquet stability along with enhancement of its organoleptic characteristics. It interrupts the chain reaction responsible for the formation of oxidized radicals and instantly re-establishes a stable oxygen-free environment, maintaining constant levels of SO₂. It also prevents the occurrence of ferric casse by keeping iron in a stable and soluble form.

Riduxhigh contains Ascorbic Acid, a strong antioxidant that can quickly reduce oxygen. This reaction is known to produce a strong oxidant, H₂O₂, and because of that, winemakers are afraid to use it. However, the oxidative species produced by the reaction between oxygen and ascorbic acid will react quickly with SO₂. For this reason, the SO₂ present in **Riduxhigh**, other than controlling the microbial environment, will optimize the efficiency of this product as an antioxidant.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Citric acid, *potassium metabisulfite* (10 g/hL increase the SO₂ by 19,6 mg/L), L-Ascorbic acid, metatartaric acid.

→ DOSAGE

10 to 25 g/hL.

→ INSTRUCTIONS FOR USE

Dissolve the dose in about 10 parts of wine.

→ STORAGE AND PACKAGING

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

1 kg net packs in cartons containing 20 kg.
5 kg net bags.

