

# TANNREDOX VIT

## Anti-oxidant for wines and musts

### CHARACTERISTICS

TANNREDOX VIT is a blend of gall tannin and ascorbic acid which is used, thanks to its high anti-oxidant power, during both maceration and processing of wines, to avoid undesired oxidations.

It is normally used in winemaking without sulfur dioxide, during the all.

Thanks to its high capacity to combine dissolved oxygen, it permits to prevent the formation and to avoid the augmentation of yellow tones in treated wines.

### APPLICATIONS

TANNREDOX VIT performs its protective action by the following reaction scheme:

The dissolved oxygen react immediately with the ascorbic acid producing semidehydroascorbic acid which, in contact with the gall tannin and the remaining oxygen, it's able, by producing an instable intermediate of reaction, to drive the oxygen to oxidize the gal tannin, "fixing" it. As known the reaction between oxygen and tannin is reversible so the oxygen it's gradually and slowly liberated into the wine oxidizing in turn the ethanol in acetaldehyde which polymerize with the phenols (proanthocyanidines) producing stable and colorless polymers.

In white wines the action of TANNREDOX VIT is enhanced by the use in combination of UVATANN VN.

### DOSE AND INSTRUCTION OF USE

*From 5 to 20 g/100 Kg of grape or hl of juice/wine. Max Dosage allowed 80 g/hl*

**Dissolve the product in water or wine in a ratio of 1:10 and add it homogeneously to the mass.**

### COMPOSITION

*Balanced blend of a pure gall tannin and ascorbic acid .*

### PACKING

*5 kg bag;  
1 kg package.*