



## CITROSTAB rH

### REDOX POTENTIAL STABILIZING AGENT

#### COMPOSITION

E330 Citric Acid (70%) - E300 Ascorbic Acid (12%) - E224 Potassium metabisulphite (10%) – Gallic Tannins (8%)

#### GENERAL FEATURES

Aspect: homogenous white powder, with slight SO<sub>2</sub> odour.

CITROSTAB rH is a pre-bottling coadjunt whose formulation was balanced in such a way to make it very efficient in the stabilization of wine redox potential and hence can protect the bottled wine from undergoing oxidization alteration: pinking, white haze and atypical aging.

Every single component in the blend reacts in synergy with the others in a calibrated way in order to block any oxidation that could occur due to oxygen absorption during bottling.

- ascorbic acid rapidly reduces oxygen dissolved in the wine;
- potassium metabisulphite and the tannins block the action of peroxides formed due to the reaction between ascorbic acid and oxygen;
- citric acid combines with trivalent iron;
- the tannin chelates copper that could already be oxidized to the rameic form and prevents atypical aging.

#### APPLICATIONS

Used before bottling, stabilizes the redox potential and prevents sensory anomalies caused by oxidation: pinking, white haze and atypical aging.

#### DOSAGE

50 g/hL

10 g/hL of Citrostab rH increase total SO<sub>2</sub> by around 5.5 mg/L and the free SO<sub>2</sub> by around 3.4 mg/L.

Use in wines that already have at least 5 mg/L of free sulphur.

#### INSTRUCTIONS FOR USE

First dissolve in the wine in a 1:10 ratio and then add homogenously to the mass to be treated avoiding oxygen contact.

#### PACKAGING AND STORAGE CONDITIONS

1 kg bag

Closed package: store in a cool, dry and ventilated place.

Open package: close well and store away from humidity; use quickly.

#### Product for oenological use, according to:

CE Regulation n.606/2009