

Ferroblock

REDOX STABILIZER

Conforms with the International Oenological Codex. Not derived from genetically modified organisms.

Polyvalent antioxidant specifically for the prevention of oxidation in wine.

Ferroblock is packaged in order to guarantee maximum stability and effectiveness over time.

The perfect balance of components guarantees synergetic effective action

Ferroblock contains ascorbic acid, citric acid and potassium pyrosulphite. The perfect balance of these ingredients means that they act synergetically against oxidation, iron casse and enzymatic breakage. Ascorbic acid is a strong reducing agent which can react with oxygen dissolved in wine to prevent the oxidation of aromatic substances and colorants. Ascorbic acid also transforms ferric ions – the catalysts of oxidative reactions that are responsible for iron casse – into soluble ferrous ions.

The SO₂ formed by potassium pyrosulphite maintains the ascorbic acid in its reduced form and thereby safeguards its action. Citric acid completes and enhances the action of ascorbic acid by complexing the iron and other metals present in the wine.

Advantages of using Ferroblock

By lowering the redox balance in the wine, the use of Ferroblock prevents the onset of oxidation, which can give the wine a stale character and make it lose its strength and liveliness.

Excellent results are obtained in the prevention and treatment of colour deterioration due to brown casse. Finally, thanks to its complexing action on iron, Ferroblock can replace or assist treatment with potassium ferrocyanide.

Guarantee of stable wine over time

Adding Ferroblock to wine before the filtration process that precedes bottling ensures long-lasting stability and decisive action to obtain fresh, delicate wines with a rich fruitiness.

Composition

Anhydrous citric acid (E330) 40%

Potassium metabisulfite (E224) 40%

L-ascorbic acid (E300) 20%

Characteristics

Appearance: powder

Colour: white

Dosage

10-25 g/hl in white wines.

10-20 g/hl in rosé and red wines.

How to use

Dissolve Ferroblock in a little wine and add it immediately to the wine while pumping over, without aeration. It is advisable to use electric mixers.

Storage

Being a hygroscopic product, it should be kept in closed packaging so that it has no contact with air, and in a dry place.

Warning

The addition of 10 g/hl increases the total sulphurous anhydride content by about 20 mg/l.

Pack sizes

Code 113663 - 1 kg packs



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