

# OxyLess V

## SPECIAL ANTIOXIDANT FOR WINE

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

OxyLess is a family of antioxidant products specially designed to prevent the oxidation of compounds sensitive to oxygen and thereby guarantee complete protection of the substrate by using less sulphur dioxide.

Thanks to its different formulas (OxyLess U, OxyLess M and OxyLess V), OxyLess guarantees special complete protection against oxygen at every stage of the winemaking process.

### Applications:

to prevent oxidation in red and white wines during racking operations after the end of alcoholic fermentation.

### Product:

a combination of antioxidant products that prevents oxidation during racking operations thanks to its components. The presence of L-ascorbic acid eliminates any oxygen present and makes it possible to reduce the amount of sulphur dioxide needed to protect against oxidation.

The simultaneous presence of sulphur dioxide makes it possible to block the action of oxygenated water and any free radicals. The proanthocyanidin tannin, characterized by a low aromatic impact, makes it possible to improve the structure and body of the wine, stabilize the colouring matter if still unstable and speed up the consumption of dissolved oxygen during racking.

When used in conjunction with suitable ageing systems, it exalts the overall character of the wine.

### Benefits:

the use of OxyLess V in wine racking phases makes it possible to carry out oxidation in a reduced environment and make the wine absorb only the amount of oxygen needed for its natural development. The amount of sulphur dioxide can be reduced.

### Composition

55% Potassium metabisulfito E224, 25% L-ascorbic acid E300, 20% proanthocyanidin tannin.

### Characteristics

Appearance: powder.

Colour: beige.

### Dosage

10-20 g/hl with red and white wines, in a single solution.

### How to use

Add OxyLess V before each racking operation to prevent excessive generation of oxygen in the wine.

Dissolve OxyLess V in water at a ratio of 1:10 and add evenly to the wine before every racking operation.

### Storage

Store in a cool, dry environment.

Once the package has been opened, it must be carefully re-closed and stored in a cool, dry environment.

### Notes

Every 10 g/hl of OxyLess V generates 28 mg/l of sulphur dioxide and 25 mg/l of L-ascorbic acid.

The use of OxyLess V is especially recommended if it is necessary to carry out more racking operations than expected. Use in order to reduce the quantity of sulphur dioxide. For wines with high pH.

### Pack sizes

Code 118206 - 1 kg packs



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