

OxyLess U

SPECIAL ANTIOXIDANT FOR GRAPES

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 the oxidation of aromatic compounds and the browning of red and white grape must during the pre-fermentation phases (harvesting, unloading, pressing).

Product:

a combination of antioxidant products that prevents oxidation thanks to its components. In particular, L-ascorbic acid eliminates any oxygen present and, at the same time, limits the action of oxidase enzymes such as laccase and polyphenol oxidase. The simultaneous presence of tannins and sulphur dioxide makes it possible to block the action of oxygenated water and any free radicals. The presence of proanthocyanidin tannins makes it possible to obtain fruitier and more complex wines (in conjunction with suitable winemaking systems, they exalt the character of the variety). Furthermore, the early use of sulphur dioxide limits the proliferation of indigenous yeast and bacteria, which often cause changes in the aroma.

Benefits:

the use of OxyLess U in the pre-fermentation phases makes it possible to have regular alcoholic fermentation, as the proliferation of yeast and indigenous lactic bacteria is hindered by the action of the hydrolysable tannin and potassium metabisulfite. OxyLess U carries out important action against oxydase enzymes. Furthermore, thanks to its exclusive formula, it makes it possible to obtain fresh, fruity wines.

Composition

60% Potassium metabisulfite E224, 20% L-ascorbic acid E300, 20% proanthocyanidin tannin.

Characteristics

Appearance: powder.

Colour: beige.

Dosage

10-25 g/hl with white grapes and 20-30 g/hl with red grapes. Depending on requirements and the technical-oenological conditions of the winery, it is recommended to divide the dose of OxyLess U into several phases.

How to use

OxyLess U is used during harvesting (especially suitable if done mechanically), during the unloading of grapes or in the press.

Dissolve OxyLess U in water at a ratio of 1:10 and add evenly to the grapes or must.

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 U generates 28 mg/l of sulphur dioxide and 25 mg/l of L-ascorbic acid.

The use of OxyLess U is especially recommended for mechanical harvesting, the preparation of sparkling bases (from red grapes) and white grapes particularly rich in oxidizable polyphenols.

Pack sizes

Cod. 118205 - 1 kg packs

