

Aleanox

COMPOSITION

Potassium metabisulfite (53%), L-ascorbic acid (22%), Citric acid (20%), Metatartaric acid (5%).

GENERAL CHARACTERISTICS

Appearance: homogeneous white powder with slight SO2 odor. ALEANOX prevents oxidation of wine caused by contact with air, particularly modification and/or breakage and loss of color. The ascorbic acid present rapidly reduces dissolved oxygen in wine; in combination with citric acid, it prevents the formation of iron complexes, which can cause unwanted cloudiness and/or precipitation. The presence of sulfur dioxide ensures that the oxidation-reduction potential is lowered, resulting in a prolonged reducing action. This allows the maintenance of the finished wine's original color, brightness and bouquet, even after long storage. ALEANOX is also an ideal match for potassium sorbate for the biological stabilization of wines.

APPLICATIONS

Suitable for treating all types of wine, particularly fine wines. It is normally added to wine as a final stabilizer, at the end of processing and before bottling. Also very effective in wine racking throughout the year.

RECOMMENDED DOSAGES

10 to 20 g/hL as a normal preventive.

20 to 40 g/hL for wines subject to chemical and physical alterations.

10 g/hL of ALEANOX provides about 28 mg/L of SO2 and 22 mg/L of ascorbic acid.

MODE OF USE

Dissolve ALEANOX directly in wine, at a ratio of 1:10, and add to the mass, homogenizing it thoroughly and avoiding any contact with oxygen.

PACKAGES AVAILABLE

100 g bag Bag 1 kg 5 kg bag

STORAGE CONDITIONS

Unopened package: store in a cool (temperature below 25°C), dry and ventilated place.

Open package: close tightly and store as indicated above.

Exclusively for oenological and professional use - Reg. (EU) 2022/68

Limited use

Product obtained from raw materials in accordance with O.I.V. International Oenological Codex

Contains allergens: SO2



Capitale sociale € 40.000,00 i.v.



