

PARADOXE AF

FOR THE PROTECTION OF MUST WINE AGAINST OXIDATION

WINE-MAKING CHARACTERISTICS

Contains high purity PVPP, Cellulose, and Gum arabic, **PARADOX AF** mixes easily. Does not contain casein (Produced not allergen).

PROPERTIES

On grape harvest and must:

- Eliminate the oxidizable and oxidized phenolic compounds;
- Delete the bitter tastes;
- Improve and accelerates the settling of must;
- Protect the aromatic precursors from oxidation

On wine:

- Refreshes lightly oxidized wines: it eliminates the brown coloring and the bad tastes linked to the oxidation;
- Refine the aromatic profile of white and rosé wines.

TO USE

PARADOX AF can be incorporated into every stage of the wine making both on must and on wine. To sprinkle directly or to dilute in 10 times its volume of water.

On wine, it is recommended to proceed to a pumping over of homogenization without air.

DOSAGE

300 to 1000 ppm

Maximum legal addition: 4000 ppm

STORAGE

Sealed bags may be stored in a cold and dry place, away from contaminants and chemicals with intense odors.

PACKING

Bag of 5 kg and box of 10 kg

CONFORMS TO THE INTERNATIONAL OENOLOGICAL CODEX