

STABILIZING AGENTS

CITROSTAB rH

Redox potential stabilizing agent

	<p>COMPOSITION E330 Citric Acid - E300 Ascorbic Acid - E224 Potassium Metabisulfite – Gallic Tannins</p>
	<p>GENERAL CHARACTERISTICS CITROSTAB rH is a pre-bottling coadjunct with a balanced formulation for the efficient stabilization of wine redox potential and to protect bottled wine from undergoing oxidization: pinking, white haze and atypical aging. Each component in the blend reacts in synergy with the others in a calibrated way in order to block any oxidation that could occur due to oxygen absorption during bottling.</p> <ul style="list-style-type: none"> ▪ ascorbic acid rapidly reduces oxygen dissolved in wine ▪ potassium metabisulfite and tannins block the action of peroxides formed due to the reaction between ascorbic acid and oxygen ▪ citric acid combines with trivalent iron ▪ tannin chelates copper that may already be oxidized to the rameic form and prevents atypical aging <p>Citrostab rH can also be applied during storage of wine in the cellar to prevent the negative effects of oxygen that is dissolved during operations such as filtration, racking, centrifugation, stabilization, clarification, etc.</p>
	<p>APPLICATIONS During wine storage: when used before any operation that may cause aeration of wine, it prevents the negative effects of oxygen. When used before bottling, it stabilizes redox potential and prevents sensory anomalies caused by oxidation: pinking, white haze and atypical aging.</p>
	<p>DOSAGE</p> <ul style="list-style-type: none"> ▪ For filtration and at racking: 10-20 g/hL ▪ To eliminate the effects of dissolved oxygen at bottling: 10 - 25 g/hL ▪ Pinking prevention in bottle: 50 g/hL <p>Warning: use in wines that already have at least 5 mg/L of free sulfur.</p> <p>Approx. 6 g/hL of Citrostab rH will block the effect of approx. 1 ppm dissolved oxygen. 10 g/hL of Citrostab rH provides about 5.5 mg/L of SO₂.</p> <p>The actual increase in total sulfur dioxide depends on the amount of dissolved oxygen in the wine. To accurately calculate the amount of product required and the actual sulfur dioxide intake, please refer to the table published on www.enartis.it in the Download section.</p>
	<p>INSTRUCTIONS FOR USE Dissolve in wine at a 1:10 ratio then add homogeneously to the mass to be treated avoiding oxygen contact. During wine storage: add before performing operations that may cause oxygen solubilization. When bottling: add a few hours before bottling, being careful to avoid the intake of air and oxygen.</p>

The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.

	<p>PACKAGING AND STORAGE CONDITIONS</p> <p>1 kg</p> <p>Sealed package: store in a cool, dry, well-ventilated area. Open package: close well and store away from humidity; use quickly.</p>
	<p>COMPLIANCE</p> <p>The product is in compliance with the following specifications: Codex Œnologique International</p> <p>Product approved for winemaking in accordance with Reg. (EU) 2019/934</p> <p>Product approved for winemaking by the TTB</p> <p>Legal Limit:</p> <ul style="list-style-type: none"> ▪ Citric Acid: must not exceed 9 g/L in finished wine calculated as tartaric acid. ▪ Potassium Metabisulfite: must not exceed 350ppm in finished wine calculated and expressed as Total SO₂ ▪ Tannin: The residual amount of tannin, calculated in gallic acid equivalents, shall not exceed 0.8 g/L in white wine and 3.0 g/L in red wine. Total tannin shall not be increased by more than 150 mg/L by the addition of tannic acid (poly-galloylglucose).

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