



# **CITROSTAB rH**

## **REDOX POTENTIAL STABILIZING AGENT**

### COMPOSITION

E330 Citric Acid (70%) - E300 Ascorbic Acid (12%) - E224 Potassium metabisulfite (10%) - Gallic Tannins (8%)

### GENERAL FEATURES

Homogenous white powder, with slight SO<sub>2</sub> odor.

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 oxidation alteration: 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.

- 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.

### APPLICATIONS

Used before bottling, stabilizes the redox potential and prevents sensory anomalies caused by oxidation: pinking, white haze and atypical aging.

### DOSAGE

50 g/hL

10 g/hL of Citrostab rH will increase total SO<sub>2</sub> by approximately 5.5 mg/L and the free SO<sub>2</sub> by approximately 3.4 mg/L.

Use in wines that already have at least 5 mg/L of free sulfur.

### INSTRUCTIONS FOR USE

First dissolve in the wine in a 1:10 ratio and then add homogeneously to the mass to be treated avoiding oxygen contact.

**NOTE:** Due to the citric acid content in Citrostab rH, treated wines must be sterile filtered after addition.

### PACKAGING AND STORAGE CONDITIONS

1 Kg bag

Closed package: store in a cool, dry and ventilated place.

Open package: close well and store away from humidity; use quickly.

### Product approved for winemaking by the TTB.

Legal Limit:

- Citric Acid: must not exceed 0.9 g/L in finished wine.
- Ascorbic Acid: must not exceed 0.9 g/L in finished wine.
- Potassium Metabisulfite: must not exceed 0.06% in finished wine.
- Tannin: The residual amount of tannin shall not exceed 0.8 g/L in white wine and 3.0 g/L in red wine (in gallic acid). Total tannin shall not be increased by more than 150 mg/L (in tannic acid).

### Product for oenological use, according to:

CE Regulation n.606/2009

The indications supplied are based on our current knowledge and experience, but do not relieve the user from adopting the necessary safety precautions or from the responsibility of using the product properly.