



STATION
ENOTECHNIQUE
DE CHAMPAGNE



CHARM REDOX T

Complex of proanthocyanidin and gallotannins for the production of sparkling wines produced by the Charmat method (closed tank)

CHARACTERISTICS

CHARM REDOX T is a complex of proanthocyanidin and gallotannins specifically developed for sparkling wines, particularly those produced by the Charmat method (closed tank).

The tannins contained in **CHARM REDOX T** were specifically selected to:

- Strengthen antioxidant potential of wines
- Consume oxygen present in wines rapidly
- Remove polyphenol oxidases that are responsible for oxidation in wines.
- Prevent reduced characters from wines.

ENOLOGICAL PROPERTIES

- Binds free radicals that are responsible for oxidation.
- Consumes excess oxygen in wines.
- Removes residual polyphenol oxidases from base wines.

APPLICATION FIELD

- **CHARM REDOX T** is suitable for base wines and musts.

APPLICATION RATE

Recommended application rates:

- with must: 5 to 15 g/hL based on sensitivity to oxidation.
- with wine: 2 to 10 g/hL based on sensitivity to oxidation.

INSTRUCTIONS FOR USE

Dissolve **CHARM REDOX T** in ten times (maximum) its weight of must, wine or lukewarm water (20°C). Add to volume to be treated. Ensure proper homogenization.

Precaution for use :

For oenological and specifically professional use.
Use according to current regulation.

PACKAGING

1kg bag - Box of 15 x 1kg.

STORAGE

Full packaging, seal of origin, store away from light in a dry and scent-free.

Once open: use quickly.

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