

Anti Red Sol

CORRECTORS

The product being treated should not have a copper content higher than 1 mg per L

Oenological applications

Anti Red Sol is an oenological solution for the prevention and treatment of "goût de réduit" (musty taste).

Anti Red Sol is used with still wines, wines used as a base for sparkling wines and during disgorgement.

Instructions for use

Mix the required dose in 100 times its volume of wine before adding to the wine.

- Still wines :
Draw the wine off and aerate thoroughly while adding the product.
Repeat the operation until the "goût de réduit" has completely disappeared.
- Base wines :
Add **Anti Red Sol** when you are adding the liqueur and yeasts.
- Sparkling wines during disgorgement :
Add **Anti Red Sol** to the dosage 24 hours before dosing.

Dose rate

- Still wines : 2 to 4 cL per hL.
- Base wines : 1 to 2 cL per hL.
- Disgorgement : 1 to 2 cL in the quantity of liqueur required to dose 100 bottles.

Packaging and storage

- 0.25 L, 0.5 L, 1 L, 10 L

Keep in dry premises, free from odours, at a temperature between 5 and 25° C.

The optimum date for using **Anti Red Sol** in its original packaging is shown on the label.



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