



# LES ESSENTIELS

## ACIDE ASCORBIQUE

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**Limits the effects of enzymatic oxidations**  
**Preserves aromas**

### CHARACTERISTICS

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#### E300

**ACIDE ASCORBIQUE**, or vitamin C, is a powerful oxidizing reducing agent. It is used on harvests to protect aromas sensitive to oxidation, or before bottling; it always complements the effect of SO<sub>2</sub>.

**ACIDE ASCORBIQUE** preserves the bouquet, the aroma and the freshness of wines and delays oxidasic casse.

### OENOLOGICAL PROPERTIES

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Used as an antioxidant on white harvests, **ACIDE ASCORBIQUE** preserves volatile thiols of grape varieties such as Sauvignon or Riesling. Applying this to harvests, preferably in divided doses-complements the protective SO<sub>2</sub> action.

**ACIDE ASCORBIQUE** fixes the dissolved oxygen in wine, thus preventing the oxidizing of its components. It prevents the color changes in white and rosé wines, like the early ageing of red wines.

**ACIDE ASCORBIQUE** counteracts ferric casse as it is the oxidized form of iron which is at the origin of this turbidity.

**ACIDE ASCORBIQUE** is effective against controlled or temporary oxidations, but not against sudden oxidations.

**ACIDE ASCORBIQUE** prevents the atypical ageing of wines (UTA). It limits and slows down the formation of aminoacetophenone, the molecule responsible for this flaw in wines derived from risky plots (water stress, loaded vines, etc.)

### APPLICATION RATE

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Maximum dose allowed (European Union): 250 mg/L on must, 250 mg/L on wine, the maximum content of treated wine must not exceed 250 mg/L.

Usual doses:

- 10 g/hL on harvests, preferably in divided doses
- 10 to 15 g/hL on white and rosé wines
- 5 to 10 g/hL on red wines

Against atypical ageing, during the first sulphiting at the end of the alcoholic fermentation, apply 5g/hL of ascorbic acid, then 1 g/hL during every sulphiting. Care needs to be taken that the contents of free SO<sub>2</sub> remains higher than 25 mg/L. Note: ascorbic acid distorts the dose of SO<sub>2</sub> using the Ripper method.



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## INSTRUCTIONS FOR USE

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Dissolve in 10 times its weight of wine to be treated. Use the solution quickly as it is affected by air and light.

Incorporate and carry out a homogenization pumping-over. This treatment must always be done in association with sulphur dioxide.

### **Precaution for use:**

For oenological and specifically professional use.

Use according to current regulations in force

## PACKAGING

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500g, 1 kg, 5 kg and 25 kg.

## STORAGE

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

Once open: use quickly.

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