

REDOX LONGEVITY

**Prevents the alteration of aromas and colour in bottled wines.
Specific against light-struck taste**

THE LIGHT-STRUCK TASTE

The light-struck taste is a defect that is prevalent in white and rosé wines that are bottled in clear glass and are exposed to light for a considerable amount of time. This defect is manifested by a loss of colour and aroma.

This defect is mainly due to Riboflavin (Vitamin B2) photosensitivity. When Riboflavin is exposed to certain wavelengths, triggers a lot of reactions and the final products are sulphur containing volatile compounds (methanethiol and dimethyl disulphide) with very low thresholds in wine. The aroma impression of these compounds is often described as cabbage, wet wool, onion or garlic.

The photochemical alteration of the redox system also leads to the occurrence of sudden changes of colour, a phenomenon known as browning linked to oxidative processes involving chromatic compounds.

The problem is complex and needs to be managed in the winery intervening in particular steps of the winemaking process.

APPLICATIONS

Redox Longevity when added to a wine ready to be bottled acts against light-strike through preventative and curative mechanisms:

- protects against light radiation, hence slowing down the appearance of light-strike;
- acts as a “competitor” by interacting with riboflavin instead of the sulphur precursors;
- eliminates sulphur metabolites, that can eventually form, by using “binding/capturing” mechanisms.

Even in wines that do not risk light-strike development, **Redox Longevity** stabilizes the colour over time, hence prolonging the freshness and wine longevity.

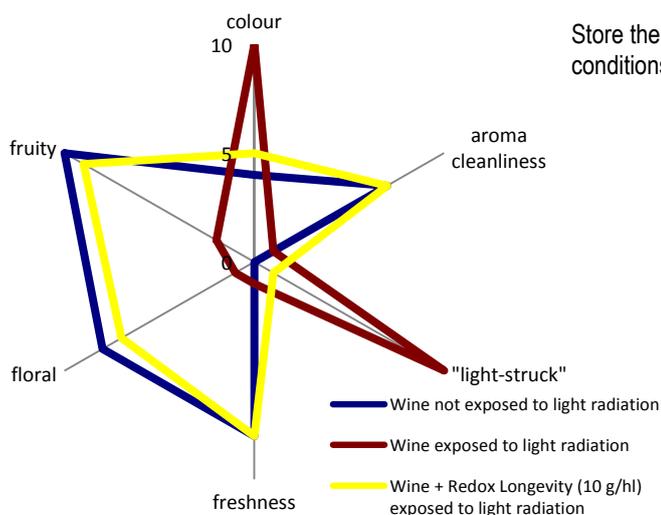
DOSES AND INSTRUCTIONS FOR USE

From 5 to 20 g/hl. Dissolve the product in water or wine and add to the mass with thorough mixing.
10 g/hl of Redox Longevity make 20 mg/l of SO₂.

PACKAGING

1kg bags.

Store the product in its original packing, in dry and cool conditions.



Results of Chardonnay 2014 wine tasting, before and after light exposure.