

ASCORBIC ACID (E 300)

CORRECTORS

Legal authorised maximum dose: 25 g/hL

↘ OENOLOGICAL APPLICATIONS

ASCORBIC ACID is used to prevent the “oxidation shock” suffered by traditional method sparkling wines during disgorgement.

ASCORBIC ACID has a strong reducing power. In an acid environment, it fixes the oxygen to form dihydroascorbic acid, thus preventing enzyme and non-enzyme oxidation, and ferrous precipitation, from occurring in the wine.

It is used during the bottling of still wines or during disgorgement to prevent the wine from ageing prematurely.

↘ INSTRUCTIONS FOR USE

ASCORBIC ACID must be used in association with a POTASSIUM BISULFITE. Used on its own, it would produce an effect contrary to the one you are looking for, i.e. it would create significant oxidation in the wine.

Dissolve the **ASCORBIC ACID** in cold water at a concentration of 100 g/L, then add the solution to the wine, which has been previously sulphited, stirring it thoroughly or pumping the wine over.

For sparkling wines, add the ascorbic acid solution, as soon as it has dissolved, to the liqueur containing POTASSIUM BISULFITE.

↘ DOSE RATE

- Sparkling wines: 3 to 5 g per 100 bottles, i.e. 4 g to 6.7 g/hL
- Still wines: take advice from your oenologist.

↘ PACKAGING AND STORAGE

- In 1 kg, 25 kg bags.

As **ASCORBIC ACID** is hygroscopic, it will not keep for long after the bag has been opened.

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