



AROMAX Gal

Antioxidant for musts

葡萄醪抗氧化剂



→ TECHNICAL DESCRIPTION

技术说明

Aromax Gal is used to protect must from oxidations. Thanks to its composition, it is able to react towards oxygen in a very quick time and thus to immediately carry out its protection towards the aromatic precursors.

Aromax Gal用于保护葡萄汁不受氧化，其成分使其能够在极短的时间内与氧气发生反应，从而快速的对芳香类物质的前体进行保护。

Aromax Gal is particularly indicated for the treatment of white grapes, as, thanks to its content in extremely pure gall tannin, it does not alter the colour of musts. It is successfully used for the treatment of botrytis-affected grapes.

Aromax Gal中含有极为纯净的没食子单宁，不会改变葡萄汁的色泽，因此特别适用于处理白葡萄。它能够成功用于受灰霉病影响的葡萄的处理。

Thanks to its quick action against oxygen, it inhibits the activity of polyphenol-oxidase, such as laccase and tyrosinase. In this way the production of peroxides is drastically reduced and the obtained wines display a higher aromatic potential.

得益于对氧气的快速作用，它能够抑制多酚氧化酶（如漆酶和酪氨酸酶）的活性，从而大大减少过氧化物的产生，使酿造出的葡萄酒蕴含更好的芳香潜能。

Aromax Gal inhibits the growth of indigenous yeasts and preventing spontaneous fermentations, facilitating the static decantations.

Aromax Gal能够抑制野生酵母的生长，防止自然发酵，促进浸渍。

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

成分和技术特征

Potassium metabisulfite (20 g/hL bring about 56,8 mg/L SO₂), L-ascorbic acid, gall tannin.

焦亚硫酸氢钾（20 g/hL 用量下，可使SO₂含量增加56.8 mg/L）、L-抗坏血酸、没食子单宁。





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→ DOSAGE

用量

20 g/hL or per 100 kg of crushed grapes.

20 g/hL 或每100 kg 破碎的葡萄。

→ INSTRUCTIONS FOR USE

使用说明

Apply when filling the press or directly into the freshly obtained musts.

在填充压榨机时使用或直接加入刚刚榨取的葡萄汁中。

→ STORAGE AND PACKAGING

储存方法和包装形式

Store in a cool dry place, away from direct sunlight and heat.

存放在阴凉干燥处，避免阳光直射和高温。

1 kg net packs in cartons containing 20 kg.

1 kg /包，每箱1 kg*20包。