

# OxyLess M

## SPECIAL MUST ANTIOXIDANT

Conforms with the International Oenological Codex. Not derived from genetically modified organisms.  
Allergen free.

OxyLess is a family of antioxidant products specially designed to prevent the oxidation of compounds sensitive to oxygen and thereby guarantee complete protection of the substrate by using less sulphur dioxide.

Thanks to its different formulas (OxyLess U, OxyLess M and OxyLess V), OxyLess guarantees special complete protection against oxygen at every stage of the winemaking process.

### Applications:

protects the aromas of the variety and fermentation in white and rosé wines.

### Product:

a combination of antioxidant products that, thanks to its components, makes it possible to obtain fresh fruity wines with greater longevity than wines not treated with OxyLess M. The presence of yeast cell walls with quick release of glutathione increases the shelf life of the wine. The absence of sulphurous anhydride and the simultaneous presence of gallotannins and proanthocyanidins in the formula of OxyLess M enable the glutathione to be maintained in non-oxidized form.

### Advantages:

the use of OxyLess M at the end of alcoholic fermentation enables glutathione to be preserved in the must. OxyLess M makes it possible to have limited quantities of acetaldehyde and hydrogen sulfide from the yeast metabolism, with a significant increase in the overall quality of the wine. The simultaneous presence of tannin contributes to an improvement in the structure and taste balance of the final wine.

### Composition

Yeast cell walls rich in glutathione (GSH) and sulphurated amino acids, gallotannins and proanthocyanidin tannins.

### Characteristics

Appearance: powder.

Colour: beige.

### Dosage

20-30 g/hl with white grape must and 10-20 g/hl with red grape must in a single solution.

### How to use

OxyLess M is used at the end of alcoholic fermentation.

Dissolve OxyLess M in water at a ratio of 1:10 and add evenly to must or wine at the end of alcoholic fermentation.

### Storage

Store in a cool, dry environment.

Once the package has been opened, it must be carefully re-closed and stored in a cool, dry environment.

### Warning

The use of OxyLess M is particularly recommended during the fermentation of wines destined to be drunk young or destined for aging *sur lie*.

Maximum dose allowed 45 g/hl.

### Pack sizes

Code 118204 - 1 kg packs