

Preventing Unwanted Oxidation in Wine

Risks of excessive oxidation

Excessive oxidation creates an irreversible loss of quality in wine and negatively impacts color, aromatics, flavors, and mouthfeel. It occurs whenever grapes, must, juice, or finished wine come in contact with air, so poses a risk throughout the entire production process. White and rosé wines show a loss of both aromatics and flavor when exposed to oxygen and can also develop undesirable brown pigmentation. While the browning can be reduced with clarifiers such as **Phenol-Fine Plus NF**, lost aromatic and flavor compounds cannot be recovered, so prevention is key.

For red wines, a primary concern is color loss. Color compounds are extracted during crush and, if unprotected, can be lost through precipitation. To counter that effect, tannins such as **Color-Tan NT** can be added. Early addition is key, and they can be added even as the fermentation tank is being filled.

Prevention:

ATPGroup offers a full range of products to combat oxidation at every stage of the wine production process:

- **MustGuard** is an ascorbic acid blend particularly effective in preventing oxidation on must and juice.
- **AromaGuard** is a blend of cellulose, silica, condensed tannins and potassium metabisulfite used on must and juice. It helps reduce oxidative coloration and protects aromatic compounds. It contains no ascorbic acid.
- **Phenol-Fine Plus NF** is a specialized blend of PVPP, caseinate, and highly adsorptive bentonite that helps correct browning and pinking in white and rosé wines. It is best used during fermentation.
- **Color-Tan NT** is a blend of gallic, acacia, and quebracho tannins that is used during fermentation to stabilize wine color while enhancing aromatics and mouthfeel.
- **OxyGuard** is pure cellulose and contains no ascorbic acid. It absorbs oxidized color, correcting the color hue and maintaining aromatic freshness. It was designed for use on large tanks that remain partially full for extended periods of time but can also be used in smaller tanks.

For more information on preventing oxidation in wine, please contact your ATPGroup Enology Products Specialist.