

# DOLMAR TANISULFUR

INACTIVATED YEASTS, TANNIN AND COPPER | HIGHLIGHTS THE IDENTITY WINES, GIVING VOLUME AND ROUNDNESS SENSE IN MOUTH

## CHARACTERISTICS

**TANISULFUR** is an association of inactive yeasts, selected tannin and copper.

Its formulation gives volume and complexity sense in mouth, because of the presence of polysaccharides and manoproteins from inactivated yeast. It makes longer the volume sense in mouth, removing astringency at the same time, that gives good acidity and bitterness balance.

Tannins together with inactivated yeast increase the aromatic intensity of wines, avoiding their tame aromas sense to emerge their essential and complex fragrance characteristics again.

Other benefit because of this product formulation is that it is indicated for the prevention of the occurrence of reduction aromas in musts and white and rosé wines, therefore emphasizing the fruity character in treated wines.

This product is indicated for treating and preventing reduction aromas in its various forms. It is suitable for the treatment of hydrogen sulphide and volatile sulphides with low molecular weight such as diethyl disulphide, metionol, dimethyl disulphide, ethyl mercaptan and other sulphuring compounds.

*The information previously indicated belongs to our present knowledge. It is indicated without any obligation or guarantee by us and its use it is not our responsibility. This information does not exempt the user from fulfillment of the legislation and safety measures in force.*

## DOSAGE

One dose of 5 g/hl gives 1 mg/l of copper. Laboratory test are necessary in order to determine required dose.

Residual copper content in wine after treatment should be no more than 1 mg/l. This product can be used together with PVPP provided that the sum of both products does not exceed the maximum dose of 80 g/hl; 5 g/hl of WHITESULFUR give 1 g/hl of PVPP.

## DIRECTIONS FOR USE

Dissolve the product in 10 times its weight in must or wine and add to the total volume to be treated paying attention to get a perfect mix.

Add to the tank and mix homogeneously. Treatment period: 7 days.

Once the treatment period ended, a filtration of treated wine must always be carried out in order to eliminate the complexes formed.

## PACKAGING

1 kg pack.

Aspect: pale cream solid.

## CONSERVATION

Keep the container filled with original sealed, protected from light in a dry and odor free place.

Avoid extreme temperatures.

Once opened, use the product quickly.



FURTHER INFORMATION:

