

DOLMAR CE3 OAK TANNIN

Tannins selected from french oak heart.

APPLICATION

At Dolmar we offer **Dolmar CE3 OAK TANNIN**, a perfect combination of different tannins from the heart of French oak.

The careful selection of oak *Quercus Petraea* and its different roasted makes **Dolmar CE3 Oak Tannin** a high quality product for the wine finish.

The French oak existing in **Dolmar CE3 Oak Tannin** is a oak got after a natural drying and during 24 months at least, avoiding this way green wood nuances.

Dolmar CE3 Oak Tannin, contains unroasted tannins which offer to wine volume, structure and amplitude. Different roasted tannins also present on this product offer nuances to sweet, brioche, spices, pastries...

We recommend **Dolmar CE3 Oak Tannin** for wines with high amount in polyphenols especially, where we want to enhance French oak nuances fast and safely, without deviations and honest bouquet.

DOSAGE

White wines: 2 to 5 g/hl.

Red wines: 5 to 15 g/hl.

PRESENTATION

1kg and 5 kg bags

USE

Dissolve **Dolmar CE3 OAK TANNIN** in ten times its weight in wine. Add slowly to achieve a good mixing.

STORAGE CONDITIONS

Keep the product in the original unopened sealed packaging, away from the light in a dry and odor-free place.

Open packing opened, use the product quickly.

The information shown above corresponds to our present knowledge and is provided without any obligation or guarantee on our part and its use is not our responsibility.

This information does not release the user from compliance with the legislation and security measures in force.