

DOLMAR PREMIUM TANNIN

GRAPE TANNIN + OENOLOGICAL TANNINS SELECTION

APPLICATION

After a rigorous selection from different oenological vegetal tannins, a fusion of their qualities with those already known from skin and seed tannins has been made to create DOLMAR PREMIUM TANNIN.

PREMIUM TANNIN contains a perfect balance between these tannins, which are extracted, purified and selected in order to provide a great organoleptic quality.

PREMIUM TANNIN is intended for the refining of finished high-end red wines. Among its benefits, it is to be highlighted the great capacity to increase the polyphenolic concentration and to provide wines with a wide structure and as well as balance and smoothness.

PREMIUM TANNIN makes possible to improve organoleptic profiles in high-end red wines. Both its special selection and formulation are aimed to get a product able to provide these advantages at the very moment of being added.

DIRECTIONS FOR USE

Dissolve the required amount of DOLMAR PREMIUM TANNIN into 10 times its weight in wine.

Add to deposit and mix thoroughly.

Its granulated presentation facilitates dissolving.

DOSAGE

From 5 to 10 g/hL.

PRESENTATION

Packages of 1 k and 10 k.

CONSERVATION

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

Once opened, use the product quickly.

*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.



FURTHER INFORMATION:

