

STRUCTURE & COLOR TANNIN

GRAPE TANNIN & QUEBRACHO TANNIN

APPLICATION

Tannins composed of grape seed and skin used in DOLMAR STRUCTURE & COLOR TANNIN are extracted and purified with a great organoleptic quality.

It is worth mentioning their important action on color due to their stable combination with anthocyanins through ethanal bridges in wine.

This tannin is an interesting choice for increasing the polyphenolic concentration in high-end wines where an optimal balance in anthocyanins and tannins contents must be kept in order to get a good stabilization in color as well as in its own structure and complexity.

It is also interesting its activity not only in wines where micro oxygenation process is to be done but also in ageing wines.

Besides, the contribution with a tiny portion of the proanthocyanidic condensed tannin from quebracho wood increases in a very important way the antioxidant action of this formula, helping to preserve color and to increase structure so rendering wines with higher mouthfeel.

DOLMAR STRUCTURE & COLOR TANNIN is the perfect formula for devatting time.

Its granulated presentation facilitates dissolving.

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.

DIRECTIONS FOR USE

Dissolve the required amount of DOLMAR STRUCTURE & COLOR TANNIN into 10 times its weight in must or wine. Add to deposit and mix thoroughly.

RECCOMENDED DOSE

Working dose in musts from 10 to 20 g/hl and in wines from 2 to 10 g/hl.

PRESENTATION

Packages of 1 k, 2.5 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.



FURTHER INFORMATION:

