

DOLMAR GRAPE TANNINS

100% GRAPE TANNIN, SEED, SKIN OR MIXTURE

APPLICATION

Extracted and purified, DOLMAR GRAPE TANNINS are presented as products of high organoleptic quality.

The importance of these tannins is to be pointed out due to their stabilizing action on color. This is mainly due to their stable combination with anthocyanins through ethanal bridges in wine as well as to their high antioxidant power.

Their presence helps to preserve color and increase the structure and complexity of wine.

DOLMAR GRAPE TANNINS is an interesting choice to increase polyphenolic concentration in Premium Wines.

It is very important in this kind of winemaking to keep an optimum relationship in the anthocyanins/tannin content in order to achieve a good stabilization not only in color but also in structure and complexity.

DOLMAR GRAPE TANNINS range offers: SEED TANNINS, which act as excellent reagents and are very appropriate for micro oxygenation processes, SKIN TANNINS, very soft and suitable for enhancing both body and structure in finished wines and MIXTURE TANNINS as a formulation aimed for wines from fermentation to bottling.

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 GRAPE TANNIN into 10 times its weight in must or wine.

Add to deposit and mix thoroughly.

RECOMMENDED DOSE From 5 to 15 g/hl.

PACKAGING

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:

