

DOLMAR SPECIAL GRAPE TANNIN

Increases total polyphenol rate, structure and antioxidant capacity of your wines.

APLICACIONES

At Dolmar we offer **DOLMAR SPECIAL GRAPE TANNIN**, product based on grape tannin (seed and skin) with an special selection of ellagic tannin.

Grape tannin existing in **DOLMAR SPECIAL GRAPE TANNIN** enhances the total amount of polyphenols in wine, improving their structure and complexity, and at the same time, taking part in the wine color stabilization.

In turn ellagic tannins strengthen antioxidant capacity of wines and they also enhance their structure.

DOLMAR SPECIAL GRAPE TANNIN helps to remove odor to reduction and contributes to aromatic openness.

Adding **DOLMAR SPECIAL GRAPE TANNIN** enhance organoleptic properties in wine, giving them volume and roundness, together to an increase of IPT (total Polyphenols amount).

DOSAGE

Dose: 5 to 10 g/hl.

USE

Dissolve **DOLMAR SPECIAL GRAPE TANNIN** in ten times its weight in wine. Add slowly to achieve a good mixing.

PRESENTATION

2,5 kg bag.

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.

