

VINIFICATION TANNIN

ELLAGIC + PROANTHOCYANDIC TANNIN

APPLICATION

DOLMAR VINIFICATION TANNIN is made up of condensed tannins (proanthocyanidin), whose structure is very similar to that of grape tannins and which react with proteins and anthocyanins, and of ellagic tannins, which give good colour stability and enhance violet tones.

Its antioxidant properties protect the wine from oxidation caused by oxygen.

It bonds with anthocyanins to form stable, coloured and lightly astringent complexes.

Its use as a clarification agent serves to reduce levels of bentonite and other clarifiers used to achieve protein stability.

The above information is based on our current knowledge. It is provided without any kind of guarantee on our part as its conditions of use are beyond our control. This information does not exempt the user from compliance with any applicable legislation or health and safety procedures.

DOSAGE

Musts: 15g/hl to 25 g/hl.

Wines: 5 g/hl to 10 g/hl.

USE

Dissolve the required amount of DOLMAR VINIFICATION TANNIN in 10 times its weight in must or wine.

Add to the vat and ensure an even distribution.

STORAGE CONDITIONS

Full, unopened pack with original seal: store out of direct sunlight, and in a dry, odourless environment.

Once open, use quickly.

PRESENTATION

Packs of 10 kg.

