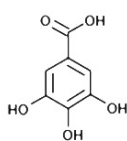


Description

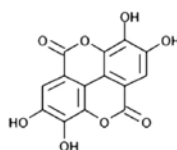
Proanthocyanidin tannin for use in red wine making, particularly recommended for its antioxidant and colour stabilising properties.

Composition

Hydrolysable and condensed low molecular weight tannins.



Gallic acid



Ellagic acid

Technical specifications

- Tannins (on dry matter): min. 65%
- Humidity: max 8%
- Colour brown - black
- Insoluble fraction: max 2%
- Iron^{2+/3+}: max 50 ppm
- Heavy metals: max 20 ppm

For professional oenological use in compliance with EEC/EU Reg. N°934/2019 and International Codex OIV.

Applications

To be used to improve structure in red wines and for colour fixation. Enhances yellow colour in white wines. Recommended dosage: 5 to 10 g/hl.

Preparation mode

Dissolve in hot water at a ratio of 1:10 at the time of use.

Packages

1 and 3 kg bags.

Shelf life and storage

Keep in a cool, dry place away from light. Shelf life: as stated on the label.

GMOs free in compliance with EEC/EU Reg. n. 1829/2003 and EEC/EU Reg. n. 1830/2003 and subsequent amendments. Allergens free in compliance with EEC/EU Reg. n. 1169/2011 and subsequent amendments.