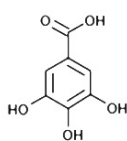


Description

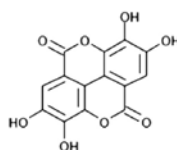
Medium molecular weight tannin for use in red wine making, particularly recommended for its antioxidant and colour stabilizing properties.

Composition

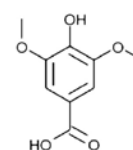
Proanthocyanidin tannin of plant origin.



Gallic acid



Ellagic acid



Syringic acid

Technical specifications

- Tannins (on dry matter): min. 65%
- Humidity: max. 10%
- Colour dark brown
- Ashes: max. 4%
- 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

It has antioxidant properties and helps stabilize colour. Sweet tannin, therefore recommended for post-fermentation ageing, preserving the varietal characteristics of the wine. 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.