OENOFRANCE

TRADITIONAL METHOD

BOLTANE CERCLE

Ellagic tannin redissolved in 18% solution in water

CHARACTERISTICS

BOLTANE CERCLE is a chestnut tannin redissolved in a 18% solution in water. Rich in oligomers, it forms stable bonds with protein chains.
BOLTANE CERCLE is used as a base wine fining adjuvant and is very reactive to our protein fining agents: **COLVITE CERCLE**, **GELATINE N** or **COLLOGEL**.
Used on musts, **BOLTANE CERCLE** promotes color stabilization of red wine and improves resistance to oxidation.

OENOLOGICAL PROPERTIES

When used as a fining adjuvant, the specific composition of **BOLTANE CERCLE** provides:

- excellent fining process
- good clarification of musts or wine

When applied to musts before fermentation, **BOLTANE CERCLE** can be used to obtain wines more resistant to oxidation, with a more stable color over time.

APPLICATION RATE

On red wine during maceration, to protect against oxidation and stabilize color: 5 to 20 cL/hL
When used for fining base wine: 4 to 10 cL/hL

INSTRUCTIONS FOR USE

Incorporate **BOLTANE CERCLE** before protein fining agents (**COLVITE CERCLE**, **GELATINE N** or **COLLOGEL**). **Do not mix both products.**
Safety precautions:
Product for oenological and exclusively professional use.
To be used in compliance with regulations in force.

INGREDIENTS

18% chestnut tannin solution and SO_2 E 228 stabilizer (1 g/L)

PACKAGING

1L bottle,
5 and 10 L containers
1000L vat available upon request

STORAGE

Store unopened package away from light in a dry and odorless area. Store away from frost.
Opened package: use rapidly.
Use before the best before date (BIUB) stamped on package.

Information given in this document represents our current knowledge. It is not binding and offered without guarantees since the application conditions are out of our control. It does not release the user from abiding by the legislation and applicable health and safety standards. This document is the property of SOFRALAB and may not be modified without its agreement.

SAS SOFRALAB - 79, av. A.A. Thévenet - CS 11031 - 51530 MAGENTA - France
Tél. : + 33 3 26 51 29 30 - Fax : + 33 3 26 51 87 60 - **www.oenofrance.com**

SOFRALAB The Oenological Company