

BOLTANE "P" EXPORT

Preparation of powdered ellagic tannins formulated for the bottling of sparkling wine (tirage).

CHARACTERISTICS

The name of **Boltane** groups together a family of tannins intended for production of sparkling wines by the traditional method. **Boltane P Export** is a preparation of powdered ellagic tannins formulated for the bottling of sparkling wine (tirage). In association with riddling agents like **Colle 2** or **Argitirage**, it eases the riddling while giving more compact sediments.

Chestnut tannins: 75%

Pure oak tannin: 25%

OENOLOGICAL PROPERTIES

Addition of a small amount of tannin to the base wine is very often recommended as this :

- improves the action of the fining agent.
- gives a more elastic deposit, and is an essential complement to the additives for *tirage* bottling in new format – **Colle 2**, **Argitirage**

However, the tannins added must meet certain specific requirements :

- provide polymerized tannins which contribute essentially to the fining.
- not leave astringent or bitter polyphenolic compounds in the wine.

Boltane P Export has been formulated according to these requirements.

INSTRUCTIONS FOR USE

Dissolve **Boltane P Export** in ten times its volume of water.

Add **Boltane P Export** before the riddling agents: 0,8 to 1,6 g/100 liters in the wine to be drawn off.

PACKAGING

1 kg.

STORAGE

Unopened packing, in a dark and dry place, temperature below 20°C.

Storage time: 3 years.

CONFORMS TO THE INTERNATIONAL ENOLOGICAL CODEX

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.