

OENOTANNIN FRAÎCHEUR

Tannin complex specially formulated to help maintaining the natural aromatic freshness of wines

CHARACTERISTICS

OENOTANNIN FRAÎCHEUR is a tannin complex specifically formulated to meet the needs of winemakers who wish to enhance and improve the aromatic characteristics of modern wines. Its complex formulation enables it to act on the redox potential of wines and thus limit the reaction to oxidation of wines obtained from sensitive grape varieties. **OENOTANNIN FRAÎCHEUR** may also be used for vintages characterised by increased sensitivity of wines to oxidation.

OENOLOGICAL PROPERTIES

The gallotannin component of **OENOTANNIN FRAÎCHEUR** enhances the ability of wines to resist oxidation by consuming dissolved oxygen. Its ellagitannin component provides freshness by reducing the initial redox potential of the wine. And lastly, its condensed tannin component enhances the wines' resistance to oxidation over time.

APPLICATIONS

OENOTANNIN FRAÎCHEUR should be used towards the end of the maturing process or when preparing wines for bottling. Suitable for all types of wines.

DOSAGE

Recommended dosage:

From 1 to 10 g/hl depending on the structure of the wine and the desired effect. It is strongly recommended to carry out a few trial runs in order to determine the optimum dosage.

INSTRUCTIONS FOR USE

Dissolve **OENOTANNIN FRAÎCHEUR** in the wine to be treated (1 kg/10 litres). Add to the wine, and then carry out a light pump-over to ensure thorough mixing.

Precautions for use:

Product for oenological and specifically professional use.
Use in accordance with current regulations.

PACKAGING

250 g

STORAGE

Store unopened, sealed packaging away from light in a dry, odour-free environment.
Once opened use rapidly.

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