

OENOTANNIN OENOAL

**Alcohol extracted gallo tannins
for the vinification of white, rosé and red wines.**

CHARACTERISTICS

OENOTANNIN OENOAL is alcohol extracted tannin used with white wines to improve clarification and remove superfluous proteins. It is added before a gelatin fining.

Eventually, **OENOTANNIN OENOAL** is also used for its antioxidative properties with damaged grapes for instance.

Fully soluble in water and alcohol, **OENOTANNIN OENOAL** is also characterized by a rate of 96 % of pure tannins.

ENOLOGICAL PROPERTIES

- Is highly reactive with proteins in musts and wines.
- Strongly limits the sensitivity to oxidation of damaged grapes.
- Preserves the natural polyphenols and aromas of wines.

APPLICATION FIELD

- For the vinification of white, red, rosé wines.
- Very efficient on damaged grapes thanks to its antioxidative properties.

APPLICATION RATE

Recommended dose: 2 to 20 g/hL.

- On must from 2 to 20 g/hl according to sanitary condition
- For white and rose wines: 1 to 5 g/hL.
- For red wines: 2 to 10 g/hL.

INSTRUCTIONS FOR USE

Dissolve in 20 times its weight of wine.

Add to the volume to be treated. Ensure proper homogenization.

Use according to current regulation.

Precaution for use:

For oenological and specifically professional use.

Use according to current regulation.

PACKAGING

1 kg bag

STORAGE

Full packaging, seal of origin, store away from light in a dry and scent-free, frost protected place.
Once open: use quickly.

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