

OENOTANNIN VB TOUCH

Pure tannins extracted from oak staves for the ageing of white, red and rosé wines

CHARACTERISTICS

Developed from **OENOTANNIN VB 105**, **OENOTANNIN VB TOUCH** was subjected to a particular heat treatment that increases the fraction of simple phenolic compounds compared to the amount of ellagitannins.

OENOLOGICAL PROPERTIES

- Contributes to harmonize tannin structure and volume in the mouth.
- Preserves and strengthens the particular character of the grape variety.
- Confers a certain sweetness to wines.

APPLICATION FIELD

- During aging for white, red and rosé wines.
- At the end of the ageing, before the end of the aging process.

APPLICATION RATES

White and rosé wines: 0,5 to 10 g/hL.

Red wines: 5 to 30 g/hL.

INSTRUCTIONS FOR USE

Dissolve **OENOTANNIN VB TOUCH** in 20 times its weight of wine. Add to the volume to be treated. Ensure proper homogenization.

Precautions for use :

Contact duration should be approximately one month before final filtration to remove precipitated colloids.

For oenological and specifically professional use.

Use according to current regulation.

PACKAGING

500 g bag

STORAGE

Store unopened package away from light in a dry and odourless area.

Opened package: use rapidly.

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