

OENOTANNIN VELVET

Pure grape seed tannins
for the aging of white, red and rosé wines

CHARACTERISTICS

OENOTANNIN VELVET is an extracted tannin from grape seed with a fraction of medium molecular weight. Oenological tannins extracted from grapes seeds, called condensed tannins or proanthocyanidins, are very qualitative tannins. With the same nature as tannins naturally present in wine, they play a considerable role in its stabilization.

OENOFRANCE® offers a range of 3 grape seed tannins extracted from fresh and rapidly processed white frappe pomace and differing according to their extraction procedures.

OENOTANNIN VELVET provides proanthocyanidins that are less polymerized than those of **OENOTANNIN INITIAL** but more polymerized than those of **OENOTANNIN PERFECT**.

OENOLOGICAL PROPERTIES

- Compensates for deficiencies in tannins.
- Strengthens the aging potential.
- Stabilizes the colouring compounds of the wine because of its reactivity with wine polyphenols.
- Protects wines from oxidation.

APPLICATION FIELD

For the aging of white, red and rosé wines.

APPLICATION RATES

Recommended application rate : 0.5 to 20 g/hL.

- With white and rosé wines : 0.5 to 10 g/hL.
- With red wines : 5 to 20 g/hL.

INSTRUCTIONS FOR USE

Dissolve **OENOTANNIN VELVET** in 20 times its weight of wine.

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

Precautions for use :

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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