

OENOTANNIN STABRED

Association of chestnut and grape seeds tannins for stabilizing color

CHARACTERISTICS

OENOTANNIN STABRED is an association of ellagic chestnut tannins and grape seed tannins with an average molecular weight. The association of properties allows **OENOTANNIN STABRED** to stabilize the color of red wines in a sustainable manner.

OENOLOGICAL PROPERTIES

- Contributes to grape anthocyanin protection and fixation.
- Forms stable pigments over time.
- Prevents proteins from precipitating with coloring matter.
- Protects the color from oxidation.

APPLICATION FIELD

- During alcoholic fermentation and after pressing.

APPLICATION RATES

Recommended dose: 10 to 30 g/hL.
• Midway alcoholic fermentation: 10 to 15 g/hL.
• On running off juice: 10 to 15 g/hL.

INSTRUCTIONS FOR USE

Dissolve **OENOTANNIN STABRED** in 10 times its weight of wine at a minimum temperature of 20°C.

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

Precautions for use:

Practicing a split intake of **OENOTANNIN STABRED** in 2 times.

For oenological and specifically professional use.

Use according to current regulations.

PACKAGING

500 g bag

5 kg

STORAGE

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

Opened package: use rapidly.

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