

OXITANN L

Blend of tannins for colour protection in red wines

CHARACTERISTICS

OXITANN L is a special blend of tannins, partly proanthocyanidinic and partly hydrolysable ones, specifically prepared for red wine vinification. Its effect is particularly accentuated and sought-after in the case of not very ripe and not very healthy grapes.

OXITANN L is a powder with a brown-reddish colour and neutral smell, easily soluble in water or wine.

OXITANN L has a high surface electric charge.

APPLICATIONS

OXITANN L is suggested in the vinification of not very ripe and/or not very healthy grapes because it strongly protects the mash/must against oxidation and prevents laccase. The use of OXITANN L in vinification prepares the wine for the next fining phases; the composition and the structure of these tannins favour the combining reactions of tannins and anthocyanins, which stabilise the colour.

OXITANN L, apart from fixing the colour, gives a delicate support to the tannic structure of wine and a good aroma balance, without bitter and astringent tastes.

DOSES AND INSTRUCTIONS FOR USE

10-15 g/hl on the mash when filling the fermenter.

10-15g/hl after approximately 48 h during maceration.

Dissolve the product in water or wine in a ratio of 1:10 and add it homogeneously to the mass.

NOTES: It is advisable to carry out laboratory tests in order to define the optimum dosage and avoid undesired colloidal effects.

COMPOSITION

Blend of condensed and hydrolysable tannins.

PACKING

1 kg package, 25 kg bag

This product is not dangerous. No safety data sheet is required.