

TANNFRUITY

Tannin for red wines vinification

CHARACTERISTICS

TANNFRUITY is a condensed tannin, in very fine powder with a beige-light brown color, easily soluble in water or wine. It is a tannin of a new conception, rich in aromatic precursors that bring to the wine aromas of red fruits (cherry, plum, strawberry).

APPLICATIONS

TANNFRUITY is suggested in maceration and in the beginning of the alcoholic fermentation.

The condensed tannin contained in TANNFRUITY allows improving the polyphenolic structure, protecting the anthocyanins and the color from oxidations, already from pressing and from the early stages of extraction.

- ⇒ Enhances and rounds off the taste.
- ⇒ Increases the volume and gustative persistence
- ⇒ Harmonizes the bouquet and exalts the fruity side.

DOSAGE AND INSTRUCTIONS FOR USE

10-20 g/hL in vinification, divided between the moment of filling up the tank and after 48 hours.

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

COMPOSITION

Condensed tannins.

PACKING

1kg

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This product is not considered dangerous therefore a material safety data sheet is not necessary.