



Solutions for wine making

Softan P

Natural tannins combined with plant polysaccharides. Instantly soluble

This preparation designed for red wine ageing stems from our research findings and experience. It is produced using an original process and is 100% of plant origin.

OENOLOGICAL BENEFITS

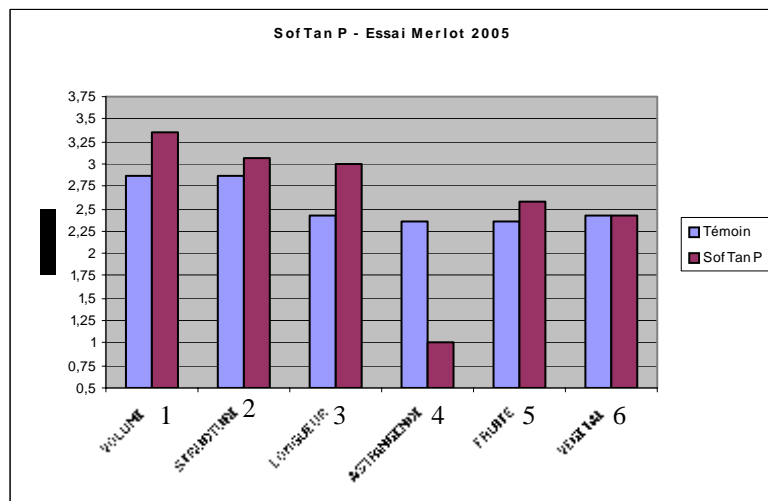
Softan P can be regarded as a tannin preparation coated with softness, due to the judicious combination of tannins of various origins with polysaccharides. The tannin/polysaccharide bonds are as stable as those observed in the wine, which ensures the durability of the effect of the product. Numerous trials were carried out on thousands of hectoliters to validate the product at industrial scale. All tasting results lead the same observation: better overall grade. Softan P can be used in all types of wines, barrel- or tank-aged (with or without chips addition). It is particularly recommended for wines with excess astringency or dryness. Treated wines are rounder, fruitier, and fuller-bodied.

- > Softan P prevents color loss due to its stabilizing effect
- > Softan P protects against oxidation
- > Softan P contributes to balance tannin structure. It neither produces astringency nor modifies fruity aromas.

Nota bene : Our fining case allows you to evaluate Softan P.

TRIAL RESULTS

Numerous winery trials were conducted on Softan P. The graph here below shows the Softan P beneficial effects.



TRIAL MERLOT 2006

- 1 Volume
- 2 Structure
- 3 Length
- 4 Astringency
- 5 Fruityness
- 6 Herbaceous notes





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Application rate

20-60 g/hl, according to type of wine

Directions for use

Softan P is instantly soluble and ready to use.

Add to wine during pumping-over in order to distribute the product evenly.

Use Softan P during wine ageing. Early addition is recommended.

Packaging

1 kg bags, in 10 kg boxes

5 kg bags, in 10 kg boxes

Impact on filtration

Softan P contains protective colloids that influence filtration. This impact decreases with time and becomes insignificant after a few weeks.

Storage

In its original bag hermetically sealed in a dry place.

