



## Solutions for wine making

# Softan S

### Natural tannins combined with polysaccharides of plant origin. Instantly soluble

This preparation for the ageing of red wines is the product of our research and knowledge. It uses an original production process and is 100% plant based.

### ENOLOGICAL ADVANTAGE

**Softan S** is a soft tannin based preparation.

**Softan S** contains very high quality oak tannins and catechin tannins combined with polysaccharides. The tannin/polysaccharide combinations are as stable as the ones observed in wines, which guarantees the long lasting effect of the product. **Softan S** is recommended for all quality wines. **Softan S** actively contributes to colour stabilization and displays light, delicate and supple “tannins”, which underline the wine characteristics, specifically the structure, roundness and fruit complexity.

> **Softan S** is a crucial product with regards to a predefined product objective.

> **Softan S** is suitable to all quality wines regardless of the ageing process

\* It complements and always underlines the qualities of ultra premium wines

\* It noticeably complements the quality of premium wines by improving significantly the mouth structure and taste

> **Softan S** can be used subsequently to treat a deficient wine or to improve blending.

Please, note: the results of Softan S can be evaluated thanks to our fining kit

### ADVANTAGES

SOFTAN S can be used early (process).

> SOFTAN S is a crucial product with regards to a predefined product objective.

> SOFTAN S allows to reduce the production costs by simplifying the operations.

SOFTAN S can be used afterwards

> to treat a deficient wine,

> to improve blending,

> to valorize a wine on the market.





## Solutions for wine making

### **COMBINATION**

The yeasts, activators and enzymes used during vinification offer a parallel choice. On the other hand, the utilization of VINOFLOW FCE perfectly complements the action of SOFTAN S. This ENZYME hydrolyzes the colloids produced by yeasts. The improved filterability resulting from the utilization of VINOFLOW (FCE) allows to absorb the polysaccharides of SOFTAN S without affecting significantly the filterability.

### **DEMONSTRATION**

SOFTAN S is an excellent product whose efficiency is proven. Trials should be performed and will demonstrate that choosing this tannin is a sound decision.

### **Application Rate**

The exact rate has to be determined. The procedure requires:

- 1 : To carry out laboratory trials. Immediately after its addition, this product allows you to get a rather precise idea.
- 2 : To carry out small volume experiments.

10-60 g/hl according to the wine

We strongly recommend using our fining kit, which allows to easily carry out trials.

### **Directions.**

Instantly soluble, Softan S is ready to use.

Add directly to the wine, preferably during pumping over in order to homogenize.

Softan S is used during wine ageing. An early addition is recommended.

### **Packaging.**

1 kg bags in a 10 kg box

5 kg bags in a 10 kg box

### **Effect on filtration.**

Softan S contains protective colloids, which have an effect on the filtration. This effect decreases over time and becomes negligible after a few weeks.

### **Storage.**

Store unopened packages in a dry area.

