



Solutions for wine making

Softan V

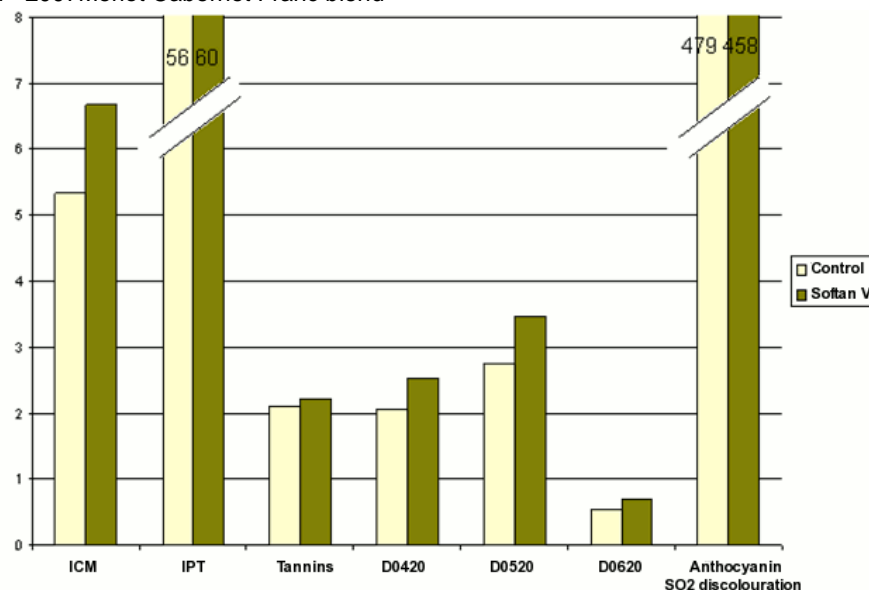
Natural tannins associated with plant-origin polysaccharides.
Patent July 2007 n°7 55857

Softan V is the vinification tannin combined with polysaccharides intended for colour stabilisation.

OENOLOGICAL INTEREST

- > **Softan V** has a very high catechin content.
- > **Softan V** contains tannins which are similar to grape tannins.
- > **Softan V** is free from ferulic or paracoumaric-type phenol acids which are liable to generate ethyl phenols.
- > **Softan V** enables the creation of stable links with anthocyanins and thus stabilises colour due to its molecular structure.
- > **Softan V** is better on tasting than grape tannins.

Figure 1: Softan V trial - 2007 Merlot Cabernet Franc blend



DOSAGE

> 10 to 60 g/hL

IMPLEMENTATION

> **Softan V** is ready-to-use. It is incorporated during the second application or at running off during a pump over. (Use Protanin R for the first application for grape tannin and colouring matter protection by precipitation with the proteins).

PACKAGING

> 1kg bag in 10kg box and 5kg bag in 10kg box

STORAGE

> Store Softan V in original sealed packaging away from humidity.

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