



Solutions for wine making

Tanin Gallique à l'alcool

Oak tannin, extracted with alcohol

Thanks to its antioxidant, antiseptic and laccase activity inhibitive character, Tanin Gallique à l'alcool improves the vinification of white and rosé wines.

OENOLOGICAL INTEREST

> The Tanin Gallique à l'alcool is one of the finest tannins, which makes it ideal for fine white and rosé wines production. Its antioxidant character increases the redox potential of musts, which improves vinification of botrytized grapes or high-pH musts.

QUANTITIES TO USE

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|----------------------------------------------------|-------------|
| > Botrytized grapes and high pH | 5 to 10g/hl |
| > Elimination of protein turbidity | 5 to 10g/hl |
| > Improvement in fining and tasting (reduced nose) | 3 to 5g/hl |
| > Bottling of sparkling wines | 2 to 4g/hl |

INSTRUCTIONS TO USE

> Dissolve the quantity of Tanin Gallique à l'alcool in water and introduce in the must or wine ensuring even distribution.

PACKAGING

- > 500 g bag
- > 1 kg bag

PRESERVATION

> Keep the product in its original packaging hermetically sealed.

