

TANNIN



Softan[®] Power

Softan[®] Power improves colour stability, helps manage redox potential and provides a soft structure to the wine.



PRODUCT CHARACTERISTICS

- ◆ **Formulation:** Preparation made with proanthocyanidic tannins and ellagic tannins bounded with vegetal polysaccharides.
- ◆ **Enological benefits:** Softan[®] Power has the effects of proanthocyanidic tannins **without their astringency**. It participates in colour stability when used early (running off after alcoholic fermentation), improves the structure of all types of red wines (fruity or matured with oak), **protects wines from premature oxidation**, and improves the **precision** and **fruitiness** of the wine.
Softan[®] Power significantly decreases wines' astringency (unlike classic tannins).



DIRECTIONS FOR USE

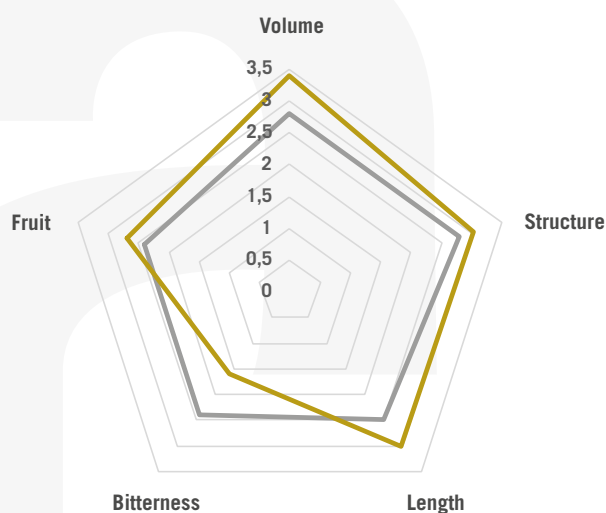
- ◆ Instantaneously soluble. Dissolve in 10 times its weight of wine, then add into the tank during a pump over or during a transfer in order to obtain a perfect homogenisation.
 - *Application before MLF:* Helps to stabilise colour, or prepare wines for ageing (aging in barrels or Stick Cœnobois®).
 - *Application at the beginning of aging:* Prevents oxidation and maintains fresh fruit and clarity; limits astringency in the case of low-structure wines.
- ◆ **Dosage:** *Red wines:* 10 to 40 g/hL.
The dosage of tannins depends of each type of wine and winemaking imperatives to be achieved. Take advice from your enologist in order to comply with the oenological codex (OIV).
Lamothe-Abiet provides single-dose samples (for one bottle) to simplify the calculation of the treatment.



TRIAL RESULTS

1. TASTING RESULT, MERLOT

● Control ● Softan[®] Power





SPECIFICATIONS

PHYSICAL

- **Appearance & colour:** Brown Granulates

CHEMICAL

- **Tannins / polysaccharides :** 50 % / 50 %
- **Humidity:** < 10 %
- **Ashes:** < 4 %

LIMITS

- **Lead:** < 5 mg/kg
- **Mercury:** < 1 mg/kg
- **Arsenic:** < 3 mg/kg
- **Iron:** < 50 mg/kg
- **Insoluble matter (water):** < 2 %



PACKAGING & CONSERVATION

- ◆ Bags of 1 kg (in 10 kg box).
- ◆ Store in its original packaging hermetically sealed, in a cool and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.

GD/07-07-2021. For oenological use. This document is correct at the time of publication and is provided for information purposes only, without commitment or guarantee. This product should be used in accordance with the relevant legislation and standards. In accordance with the EU Regulation n°2019/934 (and its modifications).

LAMOTHE-ABIET

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