

TANNIN



Softan® Vinification

Softan® Vinification helps to stabilise the colour in red and rosé wines.



PRODUCT CHARACTERISTICS

- ◆ **Formulation:** Preparation made with tannins extracted from oak and proanthocyanidic tannins, bounded with vegetal polysaccharides.
- ◆ **Enological benefits :** Softan® Vinification is a **unique preparation that associates a tannin similar to those found in grapes to plant polysaccharides**. The tannins are particularly **rich in catechin**, and have a low amount of ferulic or paracoumaric phenolic acids which are precursors of ethyl phenols.

The polysaccharides promote colloidal and **colour stability**. Softan® Vinification helps to create more stable bonds with anthocyanins and thus to stabilise the colour through its molecular structure.

It is specifically recommended for grapes that have a low amount of tannins (either due to the variety or lack of maturity) which might lead to an early loss of colour during maturation.



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 homogenization.

Proceed addition of Softan Vinification at 1/3 of the FA (addition of ProtaninR at grape reception is recommended to maximise the effect) to stabilise the colour and the tannic potential of the wine. Can also be added when draining, during a pump over.

- ◆ **Dosage:** *Red wines:* 10 to 60 g/hL.

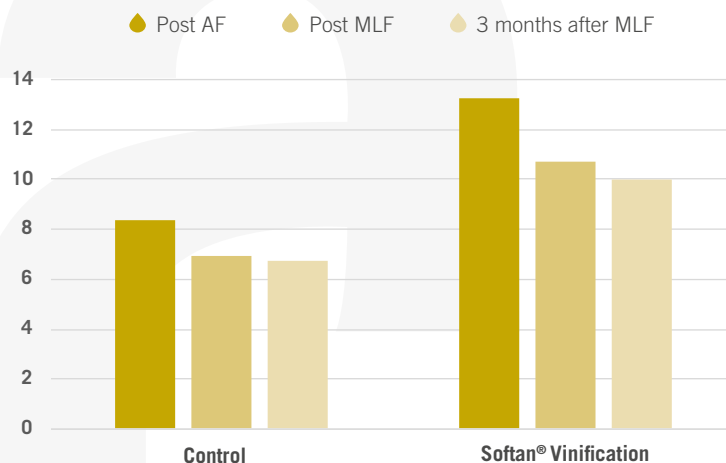
The dosage of tannins depends of each type of wine and winemaking imperatives to be achieved. Take advice from your enologist in order to comply with the oenological codex (OIV).



TRIAL RESULTS

1. INTENSITY OF COLOUR MATTER OVER TIME

Bordeaux, Cabernet Sauvignon, 2019





SPECIFICATIONS

PHYSICAL

- **Appearance & colour:** Brown Granulates

CHEMICAL

- **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

- ◆ 1 kg bag (box of 10 kg), 5 kg bag (box of 10 kg).
- ◆ 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.