

PREDTAN EXOTIC

TANNINS EXTRACTED FROM ACACIA, CHERRY, CITRUS— PREMIUM WHITE WINES

We recommend use **PREDTAN EXOTIC** in order to produce complex and aromatic white wines.

PROPERTIES

The concept of **PREDTAN EXOTIC** represents a total innovation in the oenological picture, and is an example of modern age products. It is a mixture of accurate doses of tannins, organic acids and polysaccharides studied to create a redox chain capable of de-activating all type of free radicals present in wine.

Each polyphenol presents a different redox potential and, therefore, the capacity to capture radicals. The dosage added in correct proportions affords a long-lasting and synergic effect even at a low dosage.

This is, therefore, a completely new approaches where there is no desire to “blemish” the wine with aromas which, though pleasant, impair the typicality with primary and secondary aromas which, with time, lessen or become lost.

APPLICATIONS

PREDTAN EXOTIC WHITE : Indicated for young white wines: improves the freshness and exalts and protects primary terpenic and floral aromas

PREDTAN EXOTIC YELLOW : For complex and structured white wines: studied to evidence the citrus hints deriving from complex esters.

DOSAGE

The quantity to be used depends on analytic parameters and on the type of wine.

Generally, **4 to 10 g/hL** is advisable, to be dissolved in three times its weight in cold water.

The dosage should be made within a few hours after preparation of the solution; or direct dispersion into ‘pumping over’ wine is possible.

STORAGE

Sealed bags may be stored in a cold and dry place, away from contaminants and chemicals with intense odors.

PACKING

PREDTAN EXOTIC products have a minimum shelf life of 3 years, if preserved in the original packaging, or in 1 kg bags.

CONFORMS TO THE INTERNATIONAL OENOLOGICAL CODEX