

## **PREDTAN Fruity**

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### **SPECIFIC PREPARATION OF TANINS IN ORDER TO INTENSIFY THE FRUITY NOTES**

#### **ORIGIN**

The Tannin **Predtan Fruity** is obtained by a mixture of Cherry tree and Acacia tree native to Europe, after a series of extractions and purifications.

#### **CHARACTERISTICS**

The Tannin **Predtan Fruity** is new generation tannin for the oenological world.

It's a unique composition studied in order to bring complexity in red, rosé and white wines, however without impacted the wine.

Used judiciously, **Predtan Fruity** integrates perfectly the aromatic profile of the wine, by **exciting in particular the fruity and floral notes**.

It is important to underline that the tannin is not aromatic. It creates an environment which it allows to yeasts in fermentation to express completely their aromatic potential by optimizing the environment with the natural tree polyphenols.

Besides, **Predtan Fruity** is very effective because it protects wines against the unwanted oxidations by protecting the anthocyanes and by stabilizing them in the time.

#### **PRODUCTION**

The first extraction is made in the warm water in order, to avoid the solubilization of coniferous substances. After the filtration and the concentration, the liquid is purified in the alcohol, so as to separate the tannin of the salty and sweet rests, however without unmodified the aromas precursor naturally present in the wood.

#### **DOSAGE**

Red wines: 4-6 g/hl in 2 doses:

- 2 days after the beginning of the fermentation, 2 - 3 g/hl
- 4 days after the beginning of the fermentation, 2 - 3 g/hl

Pink and white wines: 2-4 g/hl with a unique dose 2 days after the beginning of the fermentation

It is advised to dissolve the product in 5 times its weight of warm water, or better in the wine, to add during a pumping over.

#### **PACKING**

The Tannin **Predtan Fruity** can keep in storage during 5 years, preserved in the original packing. In 20 kg boxes or in 1 kg bags. Presentation in granular, easy and immediately dispersion.

**CONFORMS TO THE INTERNATIONAL OENOLOGICAL CODEX**