

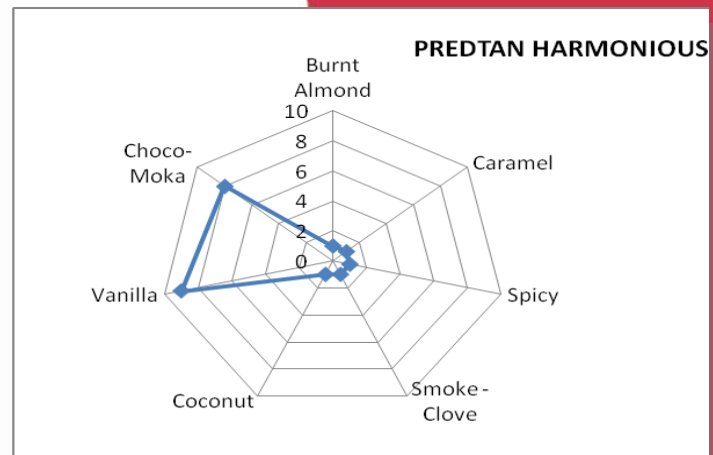
PREDTAN HARMONIOUS

PURE TOASTAD OAK QUERCUS ROBUR FRANCE (LIMOUSIN)

PROPERTIES

After the fermentation phase or during maturation, **PREDTAN HARMONIOUS** is used to:

- This tannin allows obtaining rapid results on structure, brings roundness and complexity.
- Stabilize color by combining the remaining free anthocyanins.
- Regulating oxidation-reduction phenomena.
- To develop specific aromas:
 - ✓ Low spicy
 - ✓ High in Vanilla
 - ✓ High in Choco-moka



Scientific research by private laboratory and tested by the University of Bordeaux, France

APPLICATIONS

- Regulates oxidation-reduction phenomena during maturation in barrels or during micro-oxygenation.
- During bottling preparation, preserves wine freshness.
- Treatment of wines showing reductive characteristics.
- When the natural barrel ellagitannin content is depleted through multiple uses, **PREDTAN HARMONIOUS** permits the creation of an environment rich in ellagic tannins, identical to that of new barrels.

DOSAGE

It is recommended to use **PREDTAN HARMONIOUS** at a dosage

- between 10 to 15 g/hl of red and rosé wine
- between 5 to 10 g/hL.

After dilution in wine.

After **PREDTAN HARMONIOUS** has been added, it is recommended to carry out normal racking until bottling preparation.

It is recommended to add **PREDTAN HARMONIOUS** at least two weeks before bottling.

STORAGE

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

PACKING: Pot of 500g.

CONFORMS TO THE INTERNATIONAL OENOLOGICAL CODEX