

## **PREDTAN MIXT**

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### **FORMULATION OF PURE FRENCH ELLAGITANNINS (OAK QUERCUS ROBUR FRANCE) AND YEAST PRODUCTS.**

PREDTAN MIXT is an innovative concept for refining red wines where colour and/or structure and/or volume do not fall within an acceptable range.

#### **PROPERTIES**

PREDTAN MIXT is advised when the wine lacks:

- aromatic character,
- well-balanced structure,
- a long enough finish.

#### **APPLICATIONS**

PREDTAN MIXT is a product developed by different associates and Predel R&D and tested by the University of Bordeaux, France and key wine consultants on different wines, regions and vintages.

#### **Another new product ?**

- We have compared **PREDTAN MIXT** to most of existing formulations on the market. In all cases, it was judged by an independent panel as giving better results and being more cost-effective.

#### **So, what is this innovation ?**

- We have worked for a production process of French origin tannins giving these oak natural aromas and the key functionalities of a selected polymerisation, allowing **structure** to be added as required, to **soften hard green structures**, while protecting the existing colour potential of the wine and increasing its resistance to oxidation. In tandem with this first ingredient, we use inactivated yeast to obtain specific fractions that add **volume to the wine** but also give the wine a **longer finish**.

#### **DOSAGE**

It is recommended to use **PREDTAN MIXT** at a dosage between 5 to 20 g/hL after dilution in wine. The dosage, and therefore the treatment cost, can be optimised by doing direct trials in bottles at different concentrations.

#### **STORAGE**

3 years in their original packaging, stored in a cool, odourless and dry place.

**PACKING:** Pot of 500g (*Other packaging, ask us*)