

## PREDTAN OAK CF

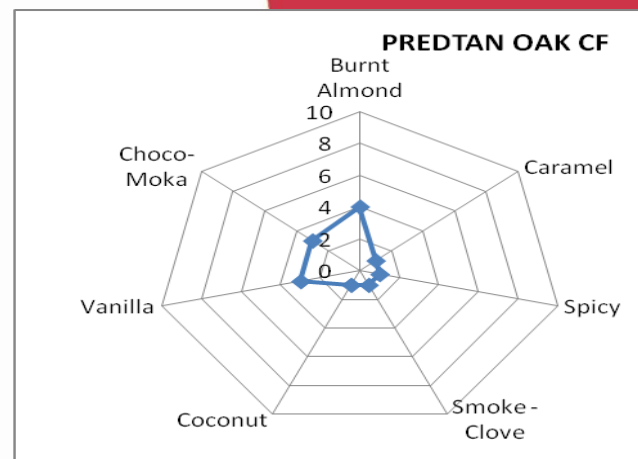
**TANNINS EXTRACTED FROM OAK QUERCUS PEDUNCULATA, PURE FRENCH ELLAGITANNINS.**

PREDTAN OAK CF helps in the process of fining, clarification and in diminishing the taste of the reduction reaction.

### PROPERTIES

In young wines kept in tanks, **PREDTAN OAK CF**, added immediately after malolactic fermentation (Red Wines) or at the end of alcoholic fermentation (White Wines), contributes very accurately in the balance and stabilization of all wines.

- To develop specific aromas:
  - ✓ Medium in burnt almond
  - ✓ Low in Vanilla
  - ✓ Low in Choco-moka



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

### APPLICATIONS

**PREDTAN OAK CF** is used for wines presenting difficulties of structure, roundness contributes to the stability of color.

The user of **PREDTAN OAK CF** can rapidly obtain results on structure.

### DOSAGE

It is recommended to use **PREDTAN OAK CF** at a dosage between 3 to 30 g/hl of red and rosé wine after dilution in wine. The dosage, and therefore the treatment cost, can be optimized by doing direct trials in bottles at different concentrations.

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

It is recommended to add **PREDTAN OAK CF** 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**