

PREDTAN OAK CF

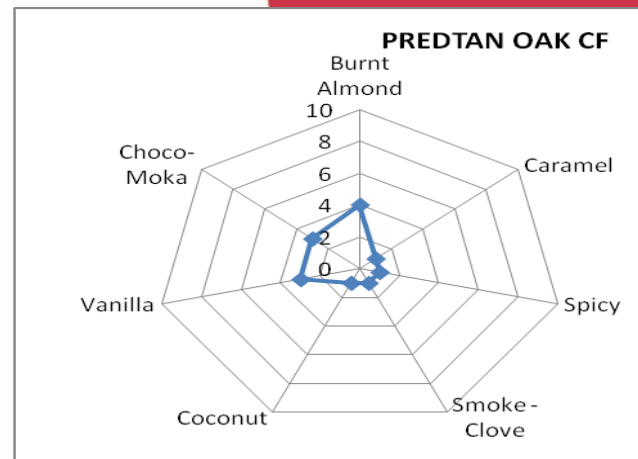
TANNINS EXTRACTED FROM OAK QUERCUS PEDUNCULATA, PURE FRENCH ELLAGITANNINS.

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