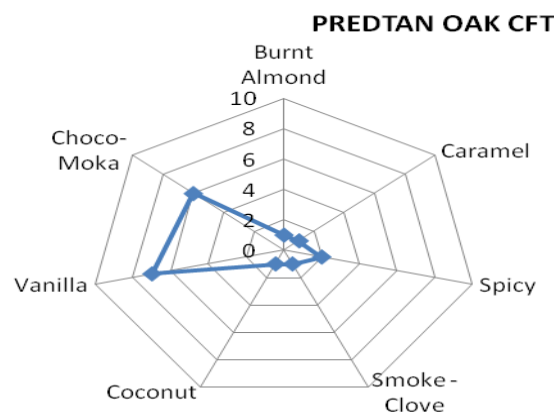


## **PREDTAN OAK CFT**

**STAVE WOOD QUALITY ELLAGIC TANNINS, EXTRACTED FROM FRENCH OAK**

### **PROPERTIES**

- After the fermentation phase or during maturation, **PREDTAN OAK CFT** is used to:
- Enhance and modify the wine's structure and palate length.
- Stabilize color by combining the remaining free anthocyanins.
- Regulating oxidation-reduction phenomena.
- To develop specific aromas:
  - ✓ Low spicy
  - ✓ Medium in Vanilla
  - ✓ Medium 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 OAK CFT** permits the creation of an environment rich in ellagic tannins, identical to that of new barrels.

### **DOSAGE**

It is recommended to use **PREDTAN OAK CFT** at a dosage between 5 to 20 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 CFT** has been added, it is recommended to carry out normal racking until bottling preparation.

It is recommended to add **PREDTAN OAK CFT** 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.