

PREDTAN VINIF

SPECIFIC PREPARATION OF ELLAGIC AND PROANTHOCYANIDIC TANINS

CHARACTERISTICS

PREDTAN VINIF combines the effects of different tannins, which are selected and prepared for optimal technological efficiency, without adding bitterness:

- The specific composition allows for the prevention of the oxidation in red wines and to improve and stabilize the colour over time.
- Inhibition of natural oxidation enzymes (laccase, polyphenol oxidase) during harvesting of Botrytis-affected vintages (more efficiently than SO₂).
- Wine structural improvement by supplementation of the midpalate.

APPLICATION

- Vinification of grapes that show a phenolic maturity deficiency or an unfavorable tannin/anthocyanin ratio for color stabilization
- Protection and vinification of grapes affected by Botrytis cinerea.
- Improves fining.

TO USE

Dissolve **PREDTAN VINIF** in 10 times its weight in wine or in must and incorporate the solution into the tank during a pumping over.

Thanks to the presentation in micro granules it's very simple to use.

DOSAGE

Red wines: 100 to 400 ppm

White wines: 10 to 100 ppm

STORAGE

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

PACKING

Bags of 1 kg, box of 15 kg.

CONFORMS TO THE INTERNATIONAL OENOLOGICAL CODEX