

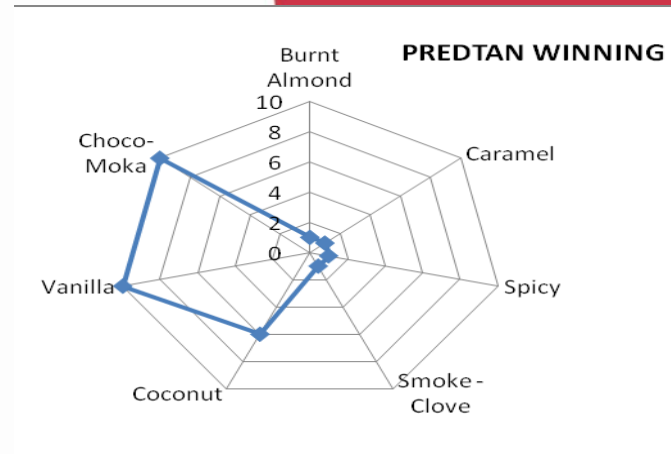
PREDTAN WINNING

PURE TOASTAD EXTRACT - FRANCE OAK QUERCUS

PROPERTIES

After the fermentation phase or during maturation, **PREDTAN WINNING** is used to:

- This tannin allows obtaining rapid results on structure, brings roundness and complexity.
- Stabilize color by combining the remaining free anthocyanins.
- Regulating oxidation-reduction phenomena.
- To develop specific aromas:
 - ✓ Very high in Choco-moka
 - ✓ Very high in Vanilla
 - ✓ High in Coconut



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 WINNING** permits the creation of an environment rich in ellagic tannins, identical to that of new barrels.

DOSAGE

It is recommended to use **PREDTAN WINNING** at a dosage between 5 to 10 g/hl of red and rosé wine after dilution in wine.

For the spirits or the Brandy the dosage is **1 g/°/hl**

Ex : Alcohol at 70° reduce to 40 ° : 40 gr/hl

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

It is recommended to add **PREDTAN WINNING** 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.