

OENOTANNIN INITIAL

Pure grape seed tannin for red wines

CHARACTERISTICS

OENOTANNIN INITIAL is an extracted tannin from grape seeds with a fraction of high molecular weight. Oenological tannins extracted from grape seeds, called condensed tannins or proanthocyanidins, are very qualitative tannins. With the same nature as tannins naturally present in wine, they play a considerable role in its stabilization.

OENOFRANCE® offers a range of 3 grape seed tannins extracted from fresh and rapidly processed white grape pomace and differing according to their extraction procedures.

OENOTANNIN INITIAL provides proanthocyanidins that are more polymerised than those of **OENOTANNIN VELVET** or **OENOTANNIN PERFECT**.

OENOLOGICAL PROPERTIES

- Contributes to wine clarification by precipitating instable colloids, including proteins.
- Highlights structure, volume and suppleness.
- Helps reducing harshness of wine tannins.

APPLICATION FIELD

- For red wines during vinification and aging.

APPLICATION RATES

Recommended application rate : 5 to 20 g/hL.

INSTRUCTIONS FOR USE

Dissolve **OENOTANNIN INITIAL** in 20 times its weight of wine.
Add to the volume to be treated. Ensure proper homogenization.

Precautions for use :

For oenological and specifically professional use.
Use according to current regulation.

PACKAGING

500 g bag

STORAGE

Store unopened package away from light in a dry and odourless area.
Opened package : use rapidly.

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