





VOLUTAN POUDRE TANNINS

Oenological tannins 100 % grape. Specific for vinification.

OENOLOGICAL APPLICATIONS

Thanks to an original extraction procedure, **VOLUTAN** is unique. It is stable, 100 % soluble with no loss through precipitation.

VOLUTAN improves: clarification, colour stability and phenolic potential (structural effect).

On red wines **VOLUTAN** stabilises colour and improves phenolic potential in terms of quantity as well as quality; for a structural effect.

On rosé wines **VOLUTAN** eliminates excess proteins (promotes BENTONITE action). On rosé wines nuance maintenance and improved resistance to oxidation can also be observed.

VOLUTAN is a 100% natural product, derived from white grapes, with no colouring agent, no organic solvent, no export restrictions and analytically identical to the tannins which are already present in musts and wines.

INSTRUCTIONS FOR USE

- Red wine : at the beginning of skin contact, depending on the quality of the grapes
- Rosé wine : during alcoholic fermentation
- Dissolve 1 kg into 10 L of must or wine and add this solution while pumping over (stirring).

Add VOLUTAN at least 2 weeks before fining or bottling.

DOSE RATE

• 2 to 20 g/hL

PACKAGING AND STORAGE

• 1 kg

Store between 10 and 25°C, away from air and light, in a dry odourless environment. Once opened, the product should be used quickly.



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