

TANIN BOUQUET B45

TANNINS

A blend of oenological tannins to increase the aroma of fruit in white and rosé musts and for antioxidant protection.

COMPOSITION

Mixture of condensed tannins extracted from citrus wood and gallic tannins.

GENERAL CHARACTERISTICS

Appearance: light brown powder

TANIN BOUQUET B45 is a tannin obtained through a special extraction and dry process at low temperatures allowing you to extract from the wood glycosylated forms of aromatic compounds such as nor-isoprenoid (beta-damascenone, etc ...) and terpenes (citronellol, linalool, etc ...) responsible for hints of fruit and flowers in wine.

The resulting wine therefore has intense aromas of lemon, grapefruit, apple and white flowers that complement the varietal aromas and those produced during fermentation.

The aromatic expression is heightened with the use of certain strains of yeast such as IOC RÉVÉLATION THIOLS (for white musts) and IOC FRESH ROSÉ (for rosé musts).

OENOLOGICAL APPLICATIONS

- 1) White wines in which you want to enhance the citrus notes.
- 2) Rosé wines in which you want to enhance the citrus notes.

In order to benefit from the organoleptic effect of the aromatic precursors made from the tannin, **TANIN BOUQUET B45** should be added during alcoholic fermentation.

DOSAGE

Rosé musts: 5-15 g/hL

White musts: 2-15 g/hL

Add **TANIN BOUQUET B45** within 48 hours of yeast inoculum.

INSTRUCTIONS FOR USE

Dissolve 1:10 in water or must and add to the mass being processed, preferably with a Venturi tube.

CONFEZIONI E CONDIZIONI DI CONSERVAZIONE

1 kg bag.

Unopened package: store in a cool, dry, ventilated area.

Opened package: carefully reseal and store the product as described above.

Product for oenological use, as provided for in: Regulation (EC) No 606/2009.