

# 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

Incorporate **VOLUTAN** directly into the must or the wine. Homogenise well.

### ↓ DOSE RATE

- Red and rosé wine : 4 to 30 g/hL

### ↓ PACKAGING AND STORAGE

- 1 kg, 25kg

The optimal use-by date for **VOLUTAN** in its original packaging is indicated on the label.

Store between 10 and 25°C, away from air and light, in a dry odourless environment.