

Tan Flavour FF

PROANTHOCYANIDIN TANNIN

Conforms with the International Oenological Codex. Not derived from genetically modified organisms.
Allergen free.

Granular proanthocyanidin tannin derived from lemon and acacia wood.

Thanks to an exclusive production process, Tan FlavourFF keeps the natural properties of the base substances intact.

Tan FlavourFF is a high-purity product distinguished by its intense antioxidant activity and the presence at the same time of aroma precursors evoking flowers and fruits.

Improves the aromatics of white wines

Thanks to its intense antioxidant effect, Tan FlavourFF protects both the colourants and the aromatic components from oxidation so that the wine does not suffer from browning or lack of aromatic intensity. Moreover, using Tan FlavourFF in the early stages of vinification allows the addition of specific aroma precursors that intensify the aromas of flowers and fruits in the wine.

Improves the aromatics of red wines

Tan FlavourFF is a proanthocyanidin tannin that, thanks to its chemical structure, is able to directly stabilize the volatile anthocyanidins. Because it contains aroma precursors, it also allows you to add specific aroma precursors that will blend perfectly with the final bouquet of the wine.

Composition

Oenological tannin.

Characteristics

Appearance: granules.

Colour: brown.

Dosage

White wines: 4-10 g/hl divided into two doses, the first on the must and the second 24 hrs after initiating fermentation.

Red wines: 10-15 g/hl in a single dose 72 hrs after initiating alcoholic fermentation.

How to use

Sprinkle the product onto a suitable quantity of wine or distilled water and add to the wine during a pump-over or racking.

Storage

Store in a cool, dry environment. Once the package has been opened, it must be carefully re-closed and stored in a cool, dry environment.

Warning

It is advisable to mix the product only with distilled water and avoid the use of iron containers.

Pack sizes

Code 115678 - 0.5 kg packs

