

PRIVILÈGE DUO

TANNINS

Every tannin is unique in terms of both its chemical-physical properties and its interaction with the wine. The **PRIVILÈGE** range of tannins produced by the IOC group is the result of selection of the finest base materials, careful combination of these materials and an exclusive extraction process distinguished by low-pressure and low-temperature working conditions. These conditions make it possible to extract solely and exclusively the tannins that will give the wine added structure and softness, as well as enhancing the overall complexity of the wine by drawing out the unique characteristics of each variety of grape. (For further information, contact your local agent or the oenology team at IOC Group).

COMPOSITION

Oak tannins.

TECHNICAL CHARACTERISTICS

PRIVILÈGE DUO is an oak-tannin-based preparation designed specifically to be used in synergy with the MAXIFLORE SATINE bacterium 48 hours before inoculating, in order to enhance the aromas in red wines.

APPLICATIONS

Add **PRIVILÈGE DUO** 48 hours before inoculating the bacterium. Ensure it spreads evenly throughout the wine.

- Begin the MAXIFLORE SATINE acclimatization stage following the 1-Step procedure, inoculate the wines with the bacteria and mix well. Keep the wine at a temperature between 18-20°C.

See the MAXIFLORE SATINE technical information.

DOSAGE

- 10 g/hL

INSTRUCTIONS FOR USE

Dissolve 1 part of product in 10 parts of water, must or wine during pump-over, preferably using a Venturi tube.

PACKAGING AND STORAGE CONDITIONS

- 250 g

When the package is closed, it must be stored in a cool, dry and ventilated place.

Once the package has been opened, it must be carefully re-closed and store as mentioned above.