PROTAN Skin

From the grape skins the best solution to protect the colour

GMO FREE

⇢ TECHNICAL DESCRIPTION

Grape tannins protect the colour and aroma compounds from the action of the free radicals that are formed from the oxidation of polyphenolic molecules. The stage between grape crushing and the onset of the alcoholic fermentation is a crucial one, since considerable quantities of oxygen are present because of the scarcity of ethanol content; the tannins already present in grape skins and pips cannot be extracted without those cellar operations increasing the presence of oxygen. This wealth trapped in the berry, cannot protect anthocyanins from the oxygen. The wine-maker can avoid this obstacle by adding exogenous tannins which can preserve the colouring matter by creating stable bonds and complexing at the place of anthocyanins with those insoluble macromolecules that become lees at the end of the fermentation. The colouring matter is protected from oxidations during the breakdown of sugars into alcohol, up to the moment when the grape tannins are extracted. Anthocyanins are extracted more quickly than tannins already from the start of fermentation (also thanks to the help of Endozym). In order not to nullify the extraction of these colour compounds, it is indispensable to protect them from oxygen and to turn them towards stable polymerization forms, such as the ones with proanthocyanidins. The synergy between these two tannins (ellagic and proanthocyanidinic) exerts a protective action towards anthocyanins.

⇢ COMPOSITION AND TECHNICAL CHARACTERISTICS

Blend of skin proanthocyanidins and ellagic tannins.
Skin proanthocyanidins: also known as condensed tannins as, under warm conditions and at the pH of wine, they release their catechins. These tannins are naturally present in the grape skins and strengthen the wine structure, forming stable colour compounds (polyphenols) with the anthocyanins.
Ellagic tannins: these tannins are extracted from oak and chestnut wood. Being highly prone to oxidation, they prevent the formation of free radicals, thus protecting the wine from oxidation. They stabilize the colour, promoting the binding of proanthocyanidinic tannins and anthocyanins. They polymerize with some macromolecules that otherwise would combine with anthocyanins, in order to reduce to a minimum the colour loss.

⇢ DOSAGE

From 5 to 40 g/hL.

⇢ INSTRUCTIONS FOR USE

Dissolve the dose in must or wine and add to the mass during pumping.

⇢ STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.
1 kg net bottles in cartons containing 4 kg.
10 kg net drums.

Reference: PROTAN_SKIN_TDS_IT_0021017_OENO_South_Africa

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