



FERMOTAN Special B

Tannin for the vinification of white wines



→ TECHNICAL DESCRIPTION

Tannins may be considered as grape natural antioxidants and it is already known that, with the elimination of the most part of oxidation phenomena, the odorous compounds making the bouquet complex and interesting are maintained.

The utilization of **Fermotan Special B** in the vinification of white wines has many advantages: the most easily perceptible one is a higher wine freshness. Its specific formulation brings about and enhances fresh notes such as mint, aromatic herbs and lime, making the wines more pleasant to drink.

All this is caused both by odorous and gustative compounds released by **Fermotan Special B** and for its antioxidant action. It was also noted that the tannins present in its composition act as a support for more volatile aromatic notes.

Fermotan Special B decreases the quantity of bentonite necessary for the protein stabilization. This means a higher quantity of smells, considering that many odorous compounds could bind with proteins which, if eliminated afterwards, would cause a decrease in the aromatic profile.

Fermotan Special B may be added all at once, after having reached at least four alcoholic degrees. **Fermotan Special B** is a preparation made up by a mix of ellagic, proanthocyanidinic and gall tannins.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Mix of ellagic and proanthocyanidinic tannins, nutgall tannin.

Ellagic tannins

These are tannins extracted from oak. They prevent the building of free radicals, thus preserving wines from oxidations.

Proanthocyanidins

Also called condensed tannins because when warm they release the catechins composing them. These tannins are naturally present in grape skins, stalks and pips.

Gall tannins

They belong to the class of hydrolizable tannins and in fact they release gallic acid and sugars during hydrolysis. They have a high anti-laccase activity and stop the darkening of white musts. They do not increase the colouring intensity of white wines, as they are extracted from gall heart.





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→ DOSAGE

On musts in fermentation: from 5 to 15 g/hL.

→ INSTRUCTIONS FOR USE

Dissolve the dose of **Fermotan Special B** in must or wine and add to the mass by pumping over.

→ STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

1 kg net packs.

5 kg net bags.

