



FERMOTAN Special R

Tannin for the vinification of quality red wines



→ TECHNICAL DESCRIPTION

Tannins have a fundamental importance in the fermentation of red wines, both for colour stabilization and antioxidant power. **Fermotan Special R** represents a step forward in the optimization of the chemical-physical characteristics of wines, improving those aromatic notes required by the market.

This tannin combines a good aromatic sensation with an excellent support for all those fermentative aromas well harmonizing with the sweet notes of **Fermotan Special R**.

The gustative result is of great interest, thanks to the softness of the wines obtained with the utilization of this preparation, enhancing the sweet notes of tannins present in grapes. Its utilization since the first fermentation stages facilitates an excellent stabilization of the colouring matter, which otherwise could bind with large and very reactive molecules easily precipitating. **Fermotan Special R** gives anthocyanins a valid support, building stable colours, not subject to alterations. In this way grape polyphenolic heritage is preserved and wine is put in the best conditions to hold it till the bottle.

Notes clearly standing out are the ones of vanilla (sweet), liquorice, strong spices, but they never cover grape varietal aromas. This tannin is ideally utilized when added 2-3 times, after the development of at least three alcoholic degrees. The addition at the end of fermentation also contributes to enhance wine body and stability.

The utilization of **Fermotan Special R** enables to obtain high quality wines and puts them in the ideal conditions to face a refining stage in wood or stainless steel.

Fermotan Special R is made up by proanthocyanidins and ellagic tannins, synergically operating.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Mix of ellagic and proanthocyanidinic tannins.

→ DOSAGE

On musts in fermentation: from 10 to 30 g/hL.

→ INSTRUCTIONS FOR USE

Dissolve the dose of **Fermotan Special R** 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 packs.
5 kg bags.

