



Q-TANNIN

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 Quebracho tannin for the processing of red wines



→ TECHNICAL DESCRIPTION

Q-Tannin enables to highlight violet tones, to stop the colour evolution towards orange nuances and to re-establish the correct balance anthocyanins/tannins.
 The condensed tannins released by **Q-Tannin** combine directly with the anthocyanins present and the tannins extracted during maceration to give wines with a more stable colour.

Thanks to its high oxygen fixing capacity, **Q-Tannin**, used at the start of fermentation enables oxidation phenomena on the must to be avoided.
 Its special action on proteins partially eliminates oxidases and thus limits their harmful effect.

Used in the second part of fermentation and combined with oxygenation, **Q-Tannin** will give wines with a softer, less astringent tannic structure but also with greater volume in the mouth.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Quebracho tannins free of tannic components with bitter notes.

→ DOSAGE

10-20 g/hL in new, fresh and aromatic wines;
 15-40 g/hL in structured wines.

→ INSTRUCTIONS FOR USE

Dissolve the dose in 20 times its volume of 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.
 20 kg net bags.

