



PROTAN LXP

Mixture of hydrolysable tannins and proanthocyanidins for the vinification and ageing of white and rosé wines

水解单宁与原花青素复合制剂，用于白葡萄酒和桃红葡萄酒的酿造及陈化



→ TECHNICAL DESCRIPTION

技术说明

The addition of tannins in the initial stages of vinification is the first step towards obtaining longer-lived wines with a balanced tannic structure and in which the polyphenolic and aromatic assets of the grape are preserved and enhanced.

在葡萄酒酿造的最初阶段添加单宁是使葡萄酒历久弥香的第一步，平衡的单宁结构使葡萄的多酚特性和芳香特质得以保存和增强。

Protan LXP is a mixture of proanthocyanidins with great antioxidant power.

Protan LXP是原花青素复合制剂，具有强大的抗氧化能力。

Protan LXP enhances the aromatic notes present in wines, increases the perception of sweet, tannic, citrusy and spicy notes, resulting in interesting wines in line with market demands.

The polyphenolic properties of **Protan LXP** characterise, enhance and revitalise white and rosé wines.

Protan LXP能够增强葡萄酒的香气，使葡萄酒中的甜味、单宁香味、柑橘果香和香料味等感官特质更加突出，生产出的葡萄酒别具特色，广受消费者欢迎。

Protan LXP的多酚特性使白葡萄酒和桃红葡萄酒特点突出、香气浓郁、充满活力。

Protan LXP is an excellent adjuvant for all stages of winemaking. It has ideal characteristics for use in fermentation and ageing; it can be added in combination with Ellagitan tannins and Boisélevage wood derivatives.

Protan LXP适用于葡萄酒酿造的所有阶段，堪称完美助剂。具有适用于发酵和陈化的理想特性；可与鞣花单宁及其他植物单宁一起添加。

During warm vintages, it is ideal in fermentation, creating a contrast to the ripe-oriented aromas, thanks to the cool sensation.

在温暖的年份，**Protan LXP**是发酵的理想选择，凉爽的感觉能够与成熟的香气形成对比。

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

成分和技术特征

Mixture of hydrolysable tannins and Acacia proanthocyanidins.

水解单宁和金合欢木原花青素的混合物。

Analysis of an aqueous solution with 2 g/l of Protan LXP:

浓度为2 g/l 的Protan LXP水溶液分析：

IPT: 36

Catechins ppm: 52

Proanthocyanidins ppm: 125

多酚总指标IPT : 36

儿茶素ppm : 52

原花青素ppm : 125





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Change in CI following additions to a white wine with the respective dosages:

加入不同剂量的产品后，白葡萄酒CI的变化情况：

	CI
Trebbiano (As it is) 棠比内洛 (原液)	0,08
1 g/hl	0,08
3 g/hl	0,09
10 g/hl	0,12

→ DOSAGE

用量

In white wines from 1 to 15g/hL.

白葡萄酒：1-15g/hL。

In rosé wines from 3 to 20g/hL.

桃红葡萄酒：3-20g/hL。

It can be added all at once or by fractioned additions throughout the winemaking process as required.

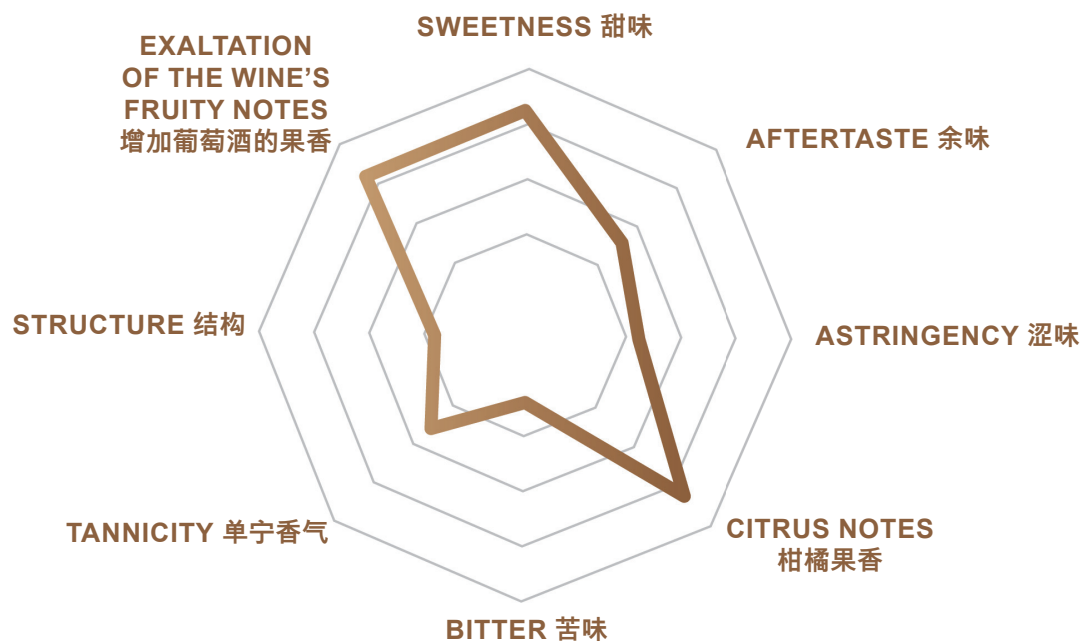
可以一次性全部加入，也可以根据需要在整个酿酒过程中分次加入。

→ INSTRUCTION FOR USE

使用方法

Add directly to must or wine and homogenise.

直接加入葡萄汁或葡萄酒中，并混合均匀。





PROTAN LXP

→ STORAGE AND PACKAGING 储存方法和包装形式

Store in a cool dry place, away from direct sunlight and heat.
存放于低温干燥处，避免阳光直射和高温。

1 kg net packs in cartons containing 4 kg.
1 kg/包，每箱1 kg*4包。



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