



OAKIA

Selection of tannins for color stabilization.

→ OENOLOGICAL INTEREST

- Contributes to the improvement of wine redox capacity
- Improves color stabilization
- Compensates for insufficient phenolic maturity of red, white or rosé wines

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

- Selection of oak ellagic tannins (gentle and delicate extraction, only with water)
- White grape skin tannins (extraction with alcohol)
- Potassium bicarbonate

For oenological use. The product complies with International Oenological Codex standards.

→ DOSAGES

- From 5 to 25 g/hL depending on the grape variety and maceration time.
- The additions can be done in a single operation or in several stages during vinification, depending on requirements.

→ INSTRUCTIONS OF USE

Dissolve directly in the must or wine and homogenize.

→ ADDITIONAL INFORMATION

- Determine the dose before in the laboratory
- Do not add at the same time as enzymes
- The addition of tannins can cause protein breakdown - add at least eight days before bottling.

→ STORAGE AND PACKAGING

Store in the original sealed packaging in a cool, dry, odourless place, away from light.

- 100 g bag
- 500 g pack