



AROMATAN

Tannin for the aromatic refinement of white wines



→ TECHNICAL DESCRIPTION

Aromatan is a mix of tannins derived from grapes and gall, studied to preserve the aromatic intensity of white wines. White wines are endowed with less tannins than red wines and are therefore more easily subject to oxidations.

Aromatan builds a double barrier against oxidation risks: the gall component displays a high reactivity against oxygen, quickly catching it and making it available only for the grape polyphenolic compounds; the proanthocyanidinic fraction facilitates the building of stable polymerization bonds.

During the wine storage in the cellar, during pouring, before or after the wine transportation, the utilization of **Aromatan** is essential in order to prevent the oxygen from damaging wine terpenic and sulphured components, generating scarcely fine hints reminiscent of anise. Also, the utilization of this preparation before the clarification facilitates the obtainment of the protein stability.

Aromatan revives the taste of white wines, making them look younger and mitigating tired or too evolved sensations, as it partially reintegrates the native proanthocyanidinic tannins extracted from grapes.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Mix of gall and proanthocyanidinic tannins.

→ DOSAGE

From 2 to 10 g/hL.

→ INSTRUCTIONS FOR USE

Directly add into the wine or previously dissolve in water at the ratio 1:10.

→ STORAGE AND PACKAGING

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

500 g net packs in cartons containing 5 kg.

