



Q-TANNIN

Quebracho tannin for the processing of red wines



→ TECHNICAL DESCRIPTION

The AEB has gained broad experience in the development and use of tannins in must and wine treatments through working with winemaking partners for more than 50 years. With its attention constantly focused on excellence and providing solutions to winemaking matters, AEB presents a series of high quality tannins based upon many years of global experience.

Proanthocyanidin tannins are naturally present in the skin, stalks and seeds of grapes. They are used to strengthen wine structure and form stable colour compounds with anthocyanins. Also known as condensed tannins as, they also influence the aroma, flavor, mouth-feel and astringency of red wines.

Extracted from oak and chestnut wood, ellagic tannins prevent free radical formation, thus protecting the wine from oxidation. Also used to stabilise colour, as they promote the binding of proanthocyanidinic tannins and anthocyanins.

AEB's versatile and proven range of tannins have the benefit of numerous combinations of enological tannins, to satisfy every need in the winemaking process.

Q-Tannin helps strengthening tannic structure, preventing oxidation and colour loss. **Q-Tannin** is an oxygen receptor and it originates from Quebracho.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Proanthocyanidinic tannin, Ellagic tannin.

→ 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.

5 net bags.

