

TANIN BOUQUET R36

TANNINS

Tannins for the fermentation of red and rosé musts for a red berry fruity taste, with a strong action in stabilising the colour.

COMPOSITION

A blend of condensed tannins extracted from wood of red berry fruit species.

GENERAL CHARACTERISTICS

Appearance: brown powder

TANIN BOUQUET R36 is a mixture of condensed tannins extracted from the wood of red berry fruit species.

The special process of extraction and drying at a low temperature used during the production process of this tannin makes it possible to extract from the wood glycosylated forms of aromatic compounds such as nor-isoprenoids (beta-ionone and beta-damascenone), responsible for the hints of red fruit in wine.

The resulting wine therefore has intense aromas of cherry, strawberry, marasca cherry, blueberry etc. which complement the varietal aromas and those produced during fermentation.

The aromatic expression is heightened with the use of certain strains of yeast such as IOC R9008 (for red musts) and IOC FRESH ROSÉ (for rosé musts).

TANIN BOUQUET R36 promotes colour stabilisation and prevents oxidation of the primary aromas. Its granular form facilitates dispersion in water and wine and prevents the formation of dust, which can be troublesome for the vineyard worker.

ŒNOLOGICAL APPLICATIONS

1) Rosé wines in which you want to enhance the aroma of red fruit and protect the primary aromas.

2) Young and medium aged red wines in which you want to enhance the aroma of red fruit and protect the primary aromas.

In order to benefit from the organoleptic effect of the aromatic precursors made from the tannin, **TANIN BOUQUET R36** should be added during alcoholic fermentation.

DOSAGE

Rosé musts: 2-15 g/hL

White musts: 5-20 g/hL

Add **TANIN BOUQUET R36** within 48 hours of yeast inoculum.

INSTRUCTIONS FOR USE

Dissolve 1:10 in water or must and add to the mass being processed, preferably with a Venturi tube.

PACKAGING AND STORAGE

1 kg bag.

Unopened package: store in a cool, dry, ventilated area.

Opened package: carefully reseal and store the product as described above.

Product for oenological use, as provided for in: Regulation (EC) No 606/2009.