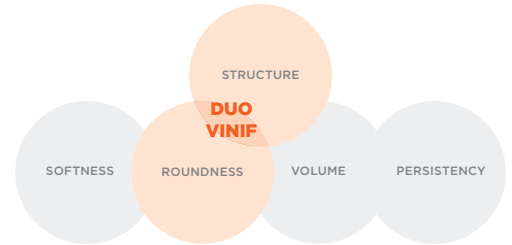


PROPERTIES

Color stabilization
 Protection of the aromas from oxidation
 Protection against oxidation from laccase activity due to *Botrytis cinerea*
Builds structure and adds roundness
Enhances fruit ripeness, masks vegetal notes

TECHNICAL
CHARACTERISTICS

French oak (*Quercus petrae*, *Quercus robur*) and American oak (*Quercus alba*), barrel stave quality, toasted and untoasted



Extracted in water, concentrated then dehydrated by spray drying



Total solubility



In order to help you in your winemaking decisions, please contact your Pronekar technical representative

GUIDELINES
FOR USE

White and rosé wines: Incorporate just after the clarification of the must.

Red wines: Incorporate while putting the harvested grapes in tank or during the first pumping-over.

Dissolve in 20 times its weight of water at 35°C (95°F).

RECOMMENDED
DOSE RATESPACKAGING
AND STORAGE

Ziplock polyethylene-aluminum 500 g bag.

Keep the product in its original packaging, at room temperature, away from air and humidity. Do not store close to volatile chemical products, solvents, or any other odorous product.

5 years shelf life for non-opened bag. Use quickly after opening.

