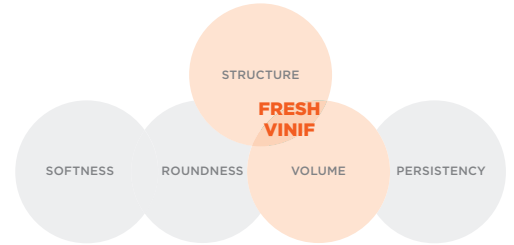


PROPERTIES

Color stabilization
 Protection of the aromas from oxidation
 Protection against oxidation from laccase activity due to *Botrytis cinerea*
Increases volume and structure
Protects and lifts fruit notes

TECHNICAL
CHARACTERISTICS

French oak (*Quercus petrae*, *Quercus robur*),
 barrel stave quality, untoasted



Extracted in water, concentrated then
 dehydrated by spray drying



Total solubility



In order to help you
 in your winemaking
 decisions, please
 contact your Pronectar
 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 500g 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.

