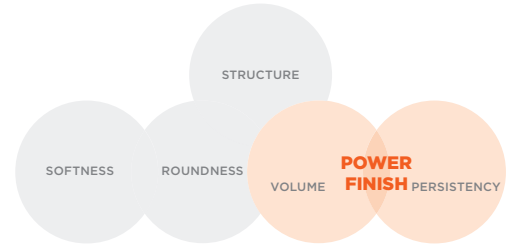


PROPERTIES

Regulation of redox potential: protection from oxidation and mitigation of reduction
 Improves clarification and stabilization
Brings volume, body and persistency
Enhances fruit ripeness, intensifies dark fruit aromas

TECHNICAL
CHARACTERISTICS

French oak (*Quercus petrae*, *Quercus robur*), 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 Pronectar technical representative

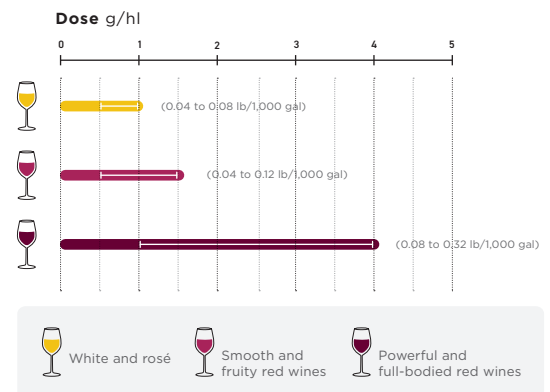
GUIDELINES
FOR USE

During aging / In finishing before bottling.

Dissolve in 20 times its weight of water at 35°C (95°F), incorporate during a pumping-over.

Add tannins at least 2 weeks before final filtration.

For white and rosé wines, check protein stability before adding tannins. In case of wines with tartaric stabilization made with CMC, check protein stabilization after tannin addition.

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.

