

TANN UVA

Formula of high quality tannins

DESCRIPTION

Lafood®TannUva is a tannin obtained by extraction, selection and purification of phenolic compounds from single-grape grape skin.

The use is indicated for red and white refined wine, for the improvement of the structure and the olfactory complexity.

OENOLOGICAL APPLICATION

The high degree of purity of Lafood®Tann Uva, gives a complete and well balanced taste sensation that helps complete the structure of the wine. Strongly reactive towards proteins, it stabilizes the color through the formation of stable complexes between tannins and anthocyanins, and protects from oxidation thanks to the antioxidant effect of polyphenols. Prolongs the shelf-life and is readily soluble in water.

PACKAGING AND STORAGE

0,500 Kg bags.

Store the product in a cool and dry place.

DOSES AND INSTRUCTIONS FOR USE

We recommend using a minimum dose of 4-5 g/hl. The antioxidative and reducing action develops dose to be supported by adequate evidence.

The use of higher doses, or over the 10-12 g/hl, must be properly evaluated because all ellagitannins are hydrolysable and their complete adaptation to the aqueous or hydroalcoholic solutions (such as wine, for example) occurs after 24 - 36 h.

Before adding to the mass, it is advisable to direct dispersion in 20 parts of wine, rather than the pre-dispersion in water.

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The instructions correspond to the current state of our knowledge and experience, so do not absolve the user from complying with the standards of safety and security or misuse of the product. In addition, they should not be considered an express or implied warranty or condition for the sale of this product.



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