

Castan

CHESTNUT TANNIN

Conforms with the International Oenological Codex. Not derived from genetically modified organisms. Allergen free.

Chestnut tannin obtained by soaking the prized wood of the *Castanea Sativa* in water. Castan is a high-purity product distinguished by a taste that is astringent but not bitter.

Avoids flattening of the aromas

The use of ellagic tannins is becoming more and more widespread in winemaking.

Laboratory tests reveal that the use of ellagic tannins leads to both the formation of tannin-thiol bonds and the elimination of the same thiols.

When this action is performed in the cellaring phase, it limits the accumulation of thiols, thereby reducing the amount of flattening in the wines. This effect can also be applied preventively during vinification.

Provides an antioxidant effect

It has been shown that ellagic tannins directly combat oxidizing enzymes – both those that come from the grape and those that are the result of fungal proliferation (*Botrytis cinerea*). As well as binding these enzymes (laccase and tyrosinase), Castan has an antioxidant effect as it protects the colouring matter from various forms of oxidation. Using it in synergy with careful use of exogenous antioxidants such as sulphur dioxide allows you to effectively protect white wines that oxidize easily.

Prevents metal casse

Castan creates a shield against iron and copper, thus protecting the wine from iron and copper casse.

It should be noted that Castan, by binding the metals, forms a precipitate that contributes to the elimination of substantial metallic elements from the wine.

Composition

Oenological tannin.

Characteristics

Appearance: granules

Colour: brick

Dosage

3-15 g/hl for clarification.

5-10 g/hl for musts as prevention against flattened aromas.

5-20 g/hl to eliminate excess iron and copper.

5-20 g/hl in musts for an antioxidant effect.

We recommend performing bench tests to find the optimum dosage.

How to use

Sprinkle Castan into distilled water at 30 - 35 °C.

Add the mixture to the wine and encourage oxygenation.

Storage

Store in a cool, dry environment. Once the package has been opened, it must be carefully re-closed and stored in a cool, dry environment.

Warning

It is advisable to mix the product only with distilled water and avoid the use of iron containers.

Pack sizes

Code EXP00110282 - 25 kg bags

