

Opera No-Green

The OPERA range of tannins is the result of a broad programme involving the selection of the best woods and essences and the study of the effects of the different extraction techniques under different working conditions. OPERA tannins also undergo stringent tests in order to ensure constant quality in all the batches produced. Within the OPERA range you can find the right tannin for every winemaking need and for every technical requirement. Moreover, they come with advice on the right dosage for each different style of wine and for the various markets around the world. We always recommend performing a taste test before treatment. *(For more information and recommendations please ask your local agent or the oenology team of our Group.)*

Technical note:

The process of fining is one of the most important steps to achieving quality wines which meet the demands of the market. This is the time when the fermentation aromas blend with the varietal aromas to give the wine its final character. Young wines are often marked by green, astringent sensations in the mouth and a deep red colour – only during the fining stage do they evolve towards a fuller, rounder flavour, a more purplish-red colour and the expected varietal aromas.

Tannins are phenol compounds which play a vital role in the quality and stability of wines. Significant interest in adding tannins to wines has arisen thanks to their ability to react with numerous different compounds. Colour stabilization: the colour of a wine is stabilized through the formation of stable complexes between the coloured pigments (anthocyanins) in red wines and condensed tannins. Ellagic tannins perform an important anti-laccase action which allows them to prevent browning in white musts. All these interactions lead to a colour which remains more stable over time. Mouthfeel properties: the relationship between tannins and proteins is applied from the moment of tasting – for example, astringent tastes are linked to the reaction of the tannins in the wine with salivary proteins. Moderate, delicate astringency helps create a sense of structure, volume and persistence in the wine. Moreover, the formation of complexes between tannins and polysaccharides gives the tannins a fat, full-bodied feel. Antioxidant power: tannins are powerful antioxidants which can halt the chain oxidation reactions provoked by free radicals. Under this guise they act in synergy with SO₂ and ascorbic acid to protect the wine.



Composition

Condensed tannin extracted from exotic species of tree.

Technical characteristics

OPERA NO-GREEN is a tannin preparation derived from exotic species of tree. When used during the fining phase, it helps to mask any vegetable and overly astringent sensations and open up the varietal properties which are often hidden by “green” notes.

Applications

When fining white, red and rosé wines, this product helps to mask vegetable notes and provides a strong antioxidant action.

Dosage

(according to our analyses)

When fining red and rosé wines: 1-20 g/hl

(see the table on the back of this information sheet)

Instructions for use

Dissolve 1 part product in 10 parts water, must or wine and add to the liquid during a pump-over, preferably using a Venturi tube.

Package sizes and storage advice

Code EXP00113379 - 0.5 kg bag

Before opening: store the product in a cool, dry and well-aired environment.




After opening: carefully re-close the bag and store the product as indicated above.

Product for use in winemaking in compliance with the stipulations of EC Reg. no. 606/2009.



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They allow the winemaker to gain greater control over the redox parameters right from the fining stage. Protein precipitation: proanthocyanidin tannins combine with proteins. This property is used in the clarification and stabilization of wines (together with bentonite) or to treat the effects of overfining. Effects on sulphur compounds: some organosulphur compounds (thiols) are responsible for the unpleasant aromas or the sense of flattening in wines. In red wines, tannins combine with thiols leading to the elimination of a part of the unwanted thiols and therefore reducing the negative impact they produce.

	 MUST	 FINING	 PRE-BOTTLING	
Opera Maturation		1 - 5 10 - 20		Fruitiness, sweetness and persistence.
Opera Fruity		1 - 5 10 - 20		Sweetness, fruitiness, intense varietal aromas.
Opera Soft T		1 - 5 10 - 20	1 - 5 3 - 20	Coconut, sweetness, intense aromas.
Opera High T		1 - 5 5 - 20	1 - 5 3 - 20	Liquorice, tobacco, structure, intense aromas and length.
Opera Medium T			1 - 5 5 - 20	Coconut, vanilla, structure, intense aromas.
Opera Refresh			0.5 - 10 1 - 10	Freshness, complexity, persistence.
Opera Grape	1 - 10 5 - 20	1 - 10 5 - 20	1 - 10 5 - 20	Aromatic freshness, flavour balance.
Opera Seed	1 - 10 5 - 20	1 - 10 5 - 20	1 - 10 5 - 20	Colour, aromatic complexity, structure, enhancement of varietal characteristics.
Opera No-Reduction		5 - 10 0.5 - 2 5 - 20		Solves the problems related to reduced wines.
Opera No-Green		5 - 10 10 - 20		Eliminates vegetable and astringent sensations in the mouth.
Solo Dark			1 - 2 1 - 20	Coconut, chocolate, coffee, structure, fullness, aromatic intensity.
Solo Ruby			1 - 2 1 - 20	Red berries, jam, fullness, intense aromas.

DOSAGE G/HL.

Make laboratory tests to determine the technical effect of the sensory tannin in order to establish the ideal dosage.

For a direct and rapid assessment of the effects our tannins on your wine, you can contact your local agent or our oenology team. We will be glad to perform tests either in your winery or our laboratories to identify the right tannin and the optimum dosage to arrive at your desired goal.



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