

Solo Ruby

Every tannin is unique in terms of both its chemical and physical properties and its interaction with each individual wine.

The **SOLO** range of tannins from our Group is the result of careful selection of the best base materials, which are then brought together in the best possible combinations and undergo an exclusive extraction process distinguished by its low pressure and temperature conditions. **These conditions mean that only the tannins which give the wine greater structure and roundness and enhance its complexity by accentuating the varietal notes typical of each grape are extracted.** *[For further information or questions please contact 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

Mixture of oak tannins (mixture of oak trees of various subspecies).

Technical characteristics

SOLO RUBY is an oak tannin preparation. When used during the pre-bottling stage, this product enhances the fruity notes in varietal aromas, any hints of sweetness and the fullness of the body, as well as giving greater balance to wines which have been aged in barriques. In wines with an elegant, refined and austere sensory profile, using SOLO RUBY lends them the balance of qualities they lack.

Applications

Used on red and rosé wines at the pre-bottling stage, SOLO RUBY helps enhance any notes of red berries, the fullness of the body and the intensity of the aromas, as well as providing antioxidant power.

Dosage

Pre-bottling of white, red and rosé wines: 1-20 g/hl

[see the table on the back of this information sheet]

At the pre-bottling stage, add SOLO RUBY at least 48 hours before the final microfiltration. Perform laboratory tests to determine the technical and sensory effects of SOLO RUBY and to establish the most suitable dose for your wine.

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 EXP00118362 - 0.250 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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