

Fermentan R

TANNINS

In Compliance with International Codex Oenologique. Not derived from genetically modified organisms. Does not contain allergens.

Oenological applications

FERMENTAN R is a combination of catechin tannins reinforced with grape seed tannins.

Added during maceration of red wine it helps to stabilise colour and reinforces the antioxidant properties of sulphur dioxide.

It can also be used post fermentation to improve structure and help colour stability.

Composition

Catechin tannins reinforced with grape seed tannins.

Characteristics

Appearance: powder.

Color: light brown.

Dosage

POWDER:

- Maceration: add 5 to 15 g per 100 litres at the start of alcoholic fermentation when pumping over without aeration.
- Winemaking: add 5 to 15 g per 100 litres when pumping over, with aeration, or during racking and returning.
- Ageing: adding Fermentan R can help improve the structure of wines that are 'tired' after being kept in a vat or a barrel. Add the product at a quantity of 5 to 30 g per 100 litres of wine.

At the time of adding the product, we recommend aeration of the wine (and adjusting with BISULFITE, if necessary).

Instructions for use

The powder should be dissolved in a small volume of warm water and added directly to the wine via a remontage.

Ensure thorough mixing.

FERMENTAN R can also be used to revitalise wines which have become tired due to prolonged storage.

Storage

Store in a dry environment which is well ventilated at a temperature between 5 and 25 °C.

The recommended use by date is marked on the packaging.

Packaging

Code EXP79760100 - 1 kg bag

