

Opera CH

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 dos-age 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 pur-plish-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

100% oenological tannins from walnuts.

Applications

Opera CH is an acidic hydrolyzed walnut tannin adapted for use with other fining materials and other gelatin-based clarifiers. It can be beneficial to wines by precipitating undesirable particulate matter, thus improving the phenolic structure and overall roundness.

Dosage

7 - 8g/hl of wine

Instructions for use

Dissolve Opera CH in 10 times its volume of warm water, add to the wine by pumping over.

Ensure thorough mixing. Opera CH is especially effective when used in conjunction with other enlightening materials.

Storage

Before opening: store the product in a cool, dry and well-ventilated place.

After opening: carefully reseal the bag and store the product as indicated above.

Packaging

1 kg packages

10 kg bags

