

BlueTANN

Powder tannin for MLF control

CHARACTERISTICS

BlueTANN is a special blend of powder tannins with a light-brown color, easy to dissolve in water or wine; thanks to its strong bacteriostatic characteristics, it allows to control the Malo-Lactic Fermentation (MLF).

APPLICATIONS

Its strong bacteriostatic characteristics are specific against the bacteria responsible for MFL; it also possesses good antioxidant and antioxidase capacities.

BlueTANN is the result of a specific selection of tannins with homogeneous capacities, which has been specially studied to increase the bacteriostatic power.

BlueTANN has been selected concentrating the attention on the possibility of controlling and preventing the multiplication of MLF bacteria and their capacity of attacking the malic acid.

The possibility of controlling the MLF with BlueTANN allows for maintaining the aromatic freshness of the wines and stretching their shelf-life as well.

After the winter period and just before the increase of ambient temperature, a second application of BlueTANN is advised, in order to control the lactic bacteria in a moment when the ambient conditions are turning to their advantage (increase of temperature, reduction of molecular sulfur dioxide, etc).

DOSAGE AND INSTRUCTIONS FOR USE

White wines: 5 g/hl

Red and pink wines: 5 g/hl

Extra treatment before ambient temperature increase: 5 g/hl

Considering its characteristics, use is suggested after fining treatments in general.

Dissolve the product directly in wine and add it homogeneously to the mass.

NOTE: in order to control the bacteriostatic capacity over the time, a constant monitoring of malic and lactic acid concentration is advised.

COMPOSITION

Blend of hydrolysable and condensed tannins. Tannic acid content over 80%

PACKING

10 kg bag

1kg pack