

TANBLANCHE

**Granulated tannin
for white wines**

CHARACTERISTICS

TANBLANCHE is a special blend of granulated tannins, light-beige coloured, easily soluble in water or wine. Its taste is characterised by a proper degree of astringency. TANBLANCHE has a low surface electric charge.

APPLICATIONS

TANBLANCHE is suitable for the treatment of grapes, musts and white and rosé wines: it strengthens their structure and has an antioxidant and antioxidasic effect. If a white wine has a poor structure, it is a good rule to carry out a treatment with TANBLANCHE to generate a certain degree of complexity and improve its good preservation.

DOSES AND INSTRUCTIONS FOR USE

5 - 15 g/hl in clarification or for correcting the organoleptic characteristics.

Dissolve the product in water or wine in a ratio of 1:10 and add it homogeneously to the mass.

NOTES: It is advisable to carry out some small tests in order to define the optimum dosage and avoid undesired colloidal effects.

COMPOSITION

Blend of hydrolysable tannins.

PACKING

1 kg package,
12,5 kg bag

This product is not dangerous. No safety data sheet is required.