

TANNALLIER QVE'

Tannin for ageing and pre-bottling
For red and white wines

CHARACTERISTICS

TANNALLIER QVE' is the result of a blend of the finest French oak, from medium toast levels.

During extraction, **TANNALLIER QVE'** keeps intact the aromatic components of the oak, thus, being able to transfer to the wine organoleptic characteristics of wines aged in wooden casks, enhancing notes of toast and vanilla. The mouthfeel is very soft and sweet.

APPLICATIONS

Racking and aging

- Boosts flavour profile, prevents the formation of odour reduction, contributes to the stabilization of colour in red wines and corrects any lack of structure and/ or excessive thinness.

Pre-filling:

- Gives the wine pleasant aromatic notes of vanilla making the bouquet more complex and clean. Correct any deficiencies in volume and bodied

It is very reactive towards oxygen, thus playing an important role of preservation of the wine, protecting it from oxidation.

DOSES AND METHODS 'GUIDE

Ageing: 10-20 g/hl balances the tannic structure and accentuates aromatic notes.

Bottling: 5-15 g/hl complex bouquet and extends the shelf life of wine.

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

NOTE: To define the optimal dosage and to avoid undesirable effects of colloidal effects, laboratory trials are suggested. For white wine trials the lowest dose rate is suggested.

COMPOSITION

Oak tannin.

PACK

1 kg pack

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