

VOLUTAN™

TANNINS

100% tannin from white grapes, for balanced, long-lasting wines

↘ OENOLOGICAL APPLICATIONS

Thanks to an original extraction procedure, **VOLUTAN™** is unique. It is stable, 100% soluble with no loss through precipitation.

VOLUTAN™ improves: clarification, colour stability and phenolic potential (structural effect).

On red wines **VOLUTAN™** stabilises colour and improves phenolic potential in terms of quantity as well as quality; for a structural effect.

On rosé wines **VOLUTAN™** eliminates excess proteins (promotes BENTONITE action). On rosé wines nuance maintenance and improved resistance to oxidation can also be observed.

VOLUTAN™ is a 100% natural product, derived from white grapes, with no colouring agent, no organic solvent, no export restrictions and analytically identical to the tannins which are already present in musts and wines.

↘ INSTRUCTIONS FOR USE

- Red wine: in winemaking or maturing.
- Rosé wine: during alcoholic fermentation

Dissolve 1 kg into 10 L of must or wine and add this solution while pumping over (stirring).

Add **VOLUTAN™** at least 2 weeks before fining or bottling.

↘ DOSE RATE

- Preserving the organoleptic qualities of rosé and red wines: 2 to 5 g/hL
- To improve wine structure: 5 to 20 g/hL

↘ PACKAGING AND STORAGE

- 1 kg

Store between 10 and 25°C, away from air and light, in a dry odourless environment.

Once opened, the product should be used quickly.