

VOLUTAN™ IN SOLUTION

TANNINS

100% grape oenological tannins.
Special for winemaking.
Pure grape tannin.

↘ OENOLOGICAL APPLICATIONS

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

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

In red wines, **VOLUTAN™** stabilises colour and improves phenolic potential in terms of both quantity and quality. For a structuring effect.

On rosé wines, **VOLUTAN™** eliminates excess proteins (promotes the action of bentonite). On rosé wines, it also maintains the wine's nuance and improves its resistance to oxidation.

At the customer's request, **VOLUTAN™** can be dissolved at 400 g/L.

↘ INSTRUCTIONS FOR USE

- Red : at the beginning of skin contact, depending on the quality of the grapes
- Rosé : during alcoholic fermentation

Incorporate **VOLUTAN™** directly into the must or the wine. Homogenise well.

↘ DOSE RATE

- Red : 10 to 40 mL/hL
- Rosé : 10 to 20 mL/hL

↘ PACKAGING AND STORAGE

- 500 mL bottle
200 g of tannin powder for 500 mL
- 1 L bottle
400 g of tannin powder for 1 L
- 5 L can
2 kg of tannin powder for 5 L

Store in a dry, well-ventilated, odour-free place at a temperature between 10 and 25°C, away from light.

Once opened, the product must be used quickly.