

# EXGRAPE PEL

## TANINS

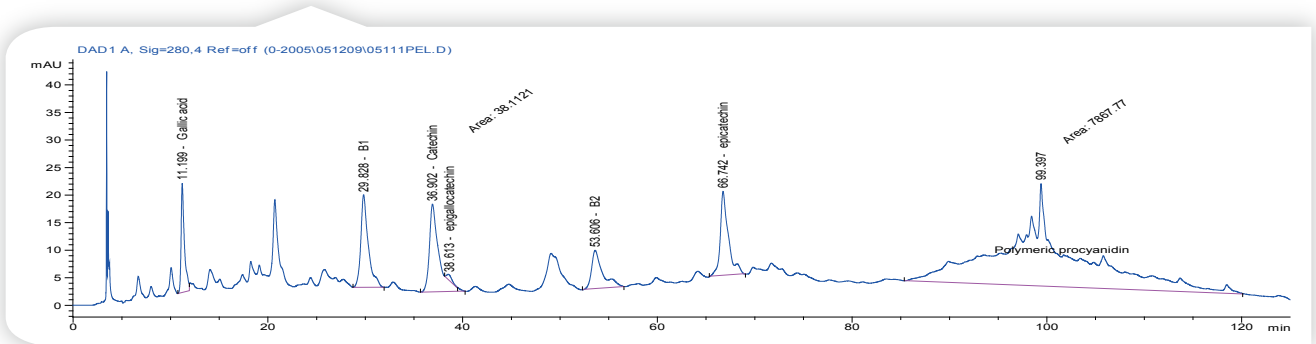
100% grape skin. A cultivated tannin of great purity extracted from the skins of white grapes, **EXGRAPE PEL** has been especially selected for its ability to protect wines from oxidation whilst bringing with it roundness, length and structure.

### ENOLOGICAL APPLICATIONS

**EXGRAPE PEL** offers high molecular weight tannins that are well known for their sensorial qualities. They are silky smooth and bring with them roundness, volume and structure.

**EXGRAPE PEL** preserves sensorial freshness by limiting the oxidation of aromas and thus enabling improved long-term conservation for the wine.

Chromatogram at Sig=280 of a grape-skin tannin



### INSTRUCTIONS FOR USE

Dissolve 1 kg of **EXGRAPE PEL** into each 10 litres of wine or wine must. Then incorporate this solution, ideally when pumping over in order to ensure its uniform distribution.

We also recommend the addition of **EXGRAPE PEL** two weeks before fining or bottling.

### DOSE RATE

- To preserve the sensorial qualities of white, rosé and red wines: 2 to 20 g/100L
- To improve the structure of a wine: 2 to 5 g/100L

### PACKAGING AND STORAGE

500 g

Store in a dry, well-ventilated place, free of odours, at a temperature below 25°C.

Use ahead of the best-before date shown on the packaging.