

EXGRAPE PEP

TANINS

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

↓ OENOLOGICAL APPLICATIONS

EXGRAPE PEP offers low molecular weight tannins that are well known for their powerful anti-oxidant properties and renowned for their suppleness and the structure that they bring with them.

EXGRAPE PEP preserves sensorial freshness by protecting wine musts and wines from oxidation (wood ageing, micro-oxygenation, etc).

↓ INSTRUCTIONS FOR USE

Dissolve 1 kg of **EXGRAPE PEP** 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 PEP** two weeks before fining or bottling.

↓ DOSE RATE

- To protect wine musts from oxidation: 2 to 5 g/100l
- 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