

TANIN CRISTALLIN

TANINS



↓ ŒNOLOGICAL APPLICATIONS

TANIN CRISTALLIN enhances the antioxidant properties of sulphur dioxide, creating a powerful antiseptic. It also adds structure and finesse to white wines.

↓ INSTRUCTIONS FOR USE

Dissolve **TANIN CRISTALLIN** in 10 times its volume of warm water and add via a remontage.

↓ DOSE RATE

- 2 to 6 g/hL of wine
- It is advisable to perform fining trials prior to use.

↓ PACKAGING AND STORAGE

- Packs of 100g, 1 kg, 5 kg and 12,5 kg and 10L
- Store in a dry environment which is well ventilated at a temperature between 5 and 25 °C.
The recommended use by date is marked on the packaging.