

VOLUTAN

TANNINS

Ready-to-use granular tannin solution. Oenological tannins 100 % grape. Specific for vinification.

↓ 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 : 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, 1L, 5 L

The optimal use-by date for **VOLUTAN** in its original packaging is indicated on the label.

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