

VOLUTAN POUDRE

TANNINS

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

Dissolve 1 kg into 10 L of must or wine and add this solution while pumping over (stirring).

Add **VOLUTAN** at least 2 weeks before fining or bottling.

↘ DOSE RATE

- 2 to 20 g/hL

↘ PACKAGING AND STORAGE

- 1 kg

Store between 10 and 25°C, away from air and light, in a dry odourless environment. Once opened, the product should be used quickly.