

EXPERTAN KAORI

DESCRIPTION

It is a complex mixture of tannins with high antioxidant capacity suitable for use in the final phases of aging and pre-bottling of wines.

Particularly indicated for white wines as it is capable of inducing a redox chain able to deactivate every type of free radical present in wine. For this reason it contributes to improving freshness and protecting aromaticity.

It does not increase tannicity in the mouth, improves roundness, volume and overall balance of the wine. The high antioxidant power associated with consequent antioxidant activity favors the longevity of wine in the bottle.

It appears in the form of powder and microgranules of brown color with high solubility.

COMPOSITION

Mixture of ellagic, gallic and proanthocyanidin tannins.

INSTRUCTIONS FOR USE

Dissolve the product in a small amount of wine and add with pumping over until homogenization.

DOSAGE

White wines: 2 to 5 g/hl

Laboratory tests are recommended to establish the best dosage for use.

PACKAGING

500 g packages

STORAGE

Closed package: store in a cool place (temperature below 25°C), dry, ventilated and odor-free. The product maintains its characteristics intact for at least 24 months from the production date.

Opened package: close carefully and store in a cool place (temperature below 15°C), dry and ventilated. Use the product within a short time.

HAZARDS

This product must be stored, handled and used in accordance with appropriate industrial hygiene practices and in compliance with current legislation. Product for food and oenological use, for professional use only.