

EXPERTAN PINK BERRY

DESCRIPTION

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

Particularly indicated for rosé and young red wines as it is capable of inducing a redox chain able to deactivate any type of free radical present in wine. For this reason it contributes to improving freshness and protecting aromaticity by enhancing red berry fruity notes.

It does not increase tannicity in the mouth, improves roundness, volume and overall balance of wine. The high antioxidant and anti-oxidative power promotes wine longevity in the bottle.

It appears as a brown microgranular powder with high solubility.

COMPOSITION

Blend of ellagic and proanthocyanidin tannins.

USAGE INSTRUCTIONS

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

DOSAGE RATES

Rosé wines: from 2 to 6 g/hl

Red wines: from 5 to 10 g/hl

Laboratory tests are recommended to establish the best usage dose.

PACKAGING

500 g packages

STORAGE

Unopened 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 quickly.

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.