

FIXTAN AF

Blend of French oak tannins with light toasting and grape seed tannin extracted with water. Developed for the aging of great wines.

DESCRIPTION

It appears in powder form with excellent wettability and instant solubility in wine.
The product appears reddish-brown in color.

COMPOSITION

Blend of ellagic and proanthocyanidin tannins, extracted from oak and grape seeds.

APPLICATION

Fixtan AF contributes to the harmony and elegance of red, rosé and structured white wines.

It reinforces the polyphenolic structure of the wine.

Thanks to its high reactivity towards proteins, it improves the stability of white wines and reduces the required dose of bentonite.

INSTRUCTIONS FOR USE

Fixtan AF is soluble in cold water or directly in wine.

Add to the mass with pumping over ensuring homogenization.

Warning: verify perfect protein stability before making pre-bottling additions to avoid the onset of possible cloudiness in the bottle.

USAGE DOSES

White wines: during aging or several weeks before bottling: 2 – 10 g/hl

Red wines: during aging or in pre-bottling phases: 10 – 20 g/hl

PACKAGING

1 kg 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 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 enological use, for professional use only.