

ROVERTAN

Pure French oak tannin (*Quercus sessilis*) subjected to light toasting

DESCRIPTION

Ellagic tannin for oenological use, with high purity and particularly high tannin content. It appears as a powder with excellent wettability and instant solubility in wine. The product has a light brown color.

COMPOSITION

Pure ellagic tannin from lightly toasted French oak.

APPLICATION

Rovertan is a tannin that combines high oxidative-reductive reactivity with delicate toasted oak notes. It significantly improves the harmony, structure and bouquet of red wines during prolonged aging, especially in wood. Also suitable for white wines.

INSTRUCTIONS FOR USE

Rovertan is soluble in cold water or directly in wine. Add to the mass with pumping over ensuring homogenization. Please review the safety data sheet for correct product use.

DOSAGE

White and rosé wines: 2 – 10 g/hl from the end of alcoholic fermentation to pre-bottling.
Red wines: 10 – 20 g/hl at racking or during aging.

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 promptly.

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.