Aleatan ROUGE





COMPOSITION

Blend of ellagic and proanthocyanidin tannins extracted from chestnut wood *Castanea sativa* and Quebracho *Schinopsis Iorentzii*.

GENERAL CHARACTERISTICS

Appearance: dark brown powder.

The characteristics of the tannins used in the formulation of this product allow for excellent results in fermentation. ALEATAN ROUGE prevents oxidation by inactivating oxidase enzymes and controlling the development of enzymatic flora. Stabilizes the oxidation-reduction potential of must and wine, protecting their color and structure. Participates in stabilizing the phenolic component of wine.

APPLICATIONS

Its use is recommended during the alcoholic fermentation of red wines.

RECOMMENDED DOSAGES

10 to 40 g/hl at the beginning of alcoholic fermentation to balance oxidation-reduction potential, protect anthocyanins and polyphenols, and inactivate oxidase enzymes. Higher doses are recommended to promote structuring of the phenolic component of red wine.

MODE OF USE

Dissolve Aleatan ROUGE directly into water or wine to be treated. It is recommended that the product be thoroughly homogenized in the mass. Do not put in contact with iron containers.

PACKAGES AVAILABLE

Bag 1 kg 10 kg bag

STORAGE CONDITIONS

Unopened package: store in a cool (temperature below 25°C), dry and ventilated place.

Open package: close tightly and store as indicated above.

 $Protect\ from\ air\ and\ sunlight.\ In\ its\ original\ packaging,\ the\ product\ retains\ all\ its\ properties\ for\ 24\ months.$

Exclusively for oenological and professional use - Reg. (EU) 2022/68

Product obtained from raw materials in accordance with O.I.V. International Oenological Codex





