Aleatan VINTAGE CST

COMPOSITION

Liquid solution based on ellagic tannin extracted from chestnut wood (Castanea sativa) stabilized at origin with SO2.

GENERAL CHARACTERISTICS

Aleatan VINTAGE CST is a liquid tannin that is very active in stabilizing the color of red wines due to a complex of functional activities:

- > Antioxidant: in the early stages of maceration when the natural grape tannins, it allows to protect the anthocyanins already extracted from direct oxidation;
- ➤ Antioxidase: in case of grapes affected by Botrytis, it allows to inactivate the enzymes laccase (polyphenol oxidase) produced by the fungus;
- ightharpoonup Pro-oxidant ightharpoonup at racking or on young wines it allows to block oxygen, triggering the redox mechanism that leads to ethanal bridge formation in the presence of alcohol and condensed tannins.

APPLICATIONS

Color stabilization in red wine making.

At the pre-fermentation stage, starting from crushing, to filling the winemaker, to racking. Ideal for thermovinification and reds from sulfite maceration.

RECOMMENDED DOSAGES

Red wines beginning maceration 10 - 30 g/100 kg crushed Red wines racking: 5 - 15 g/hL Red grapes botrytized: 20-50 g/100 kg crushed Thermovinified and desulfurized: 5-30 g/hL

MODE OF USE

Dissolve in a small amount of water or must and add to the mass to be treated by carefully homogenizing.

PACKAGES AVAILABLE

Bottle 1 kg Bag in Box 10 kg IBC 1200 kg 20 kg canister Bag in Box 600 kg

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



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Capitale sociale € 40.000,00 i.v.



