Card No TAN20-EN
Review of the01/06/2024

# **Aleatan SKIN**

#### COMPOSITION

Liquid preparation of condensed tannins extracted from the cuticle of *Vitis vinifera* fruits in liquid phase stabilized with  $_{SO2}$ . Polyphenol content > 45%.

#### **GENERAL CHARACTERISTICS**

Aleatan SK IN is high concentration liquid tannin obtained from unfermented white grape skins.

**Aleatan SK** IN is a high quality technological solution as the balance between the different phenolic forms fully reflects that of wine having the same botanical origin.

Aleatan SKIN a specific tool for structuring and color stabilization in red wine making.

## **APPLICATIONS**

RED WINE AGING à Recommended for bringing structure and tannicity to empty and weak red wines. Especially indicated in the early stages of aging especially for wines intended for aging in/with wood that do not demonstrate sufficient structure and holding capacity.

MICROXYGENATION à Because of the great reactivity of the tannins contributed, it is also recommended before micro-oxygenation in the case of wines with tannins that are already too evolved and tend toward dryness in combination with specific ellagic tannins (Aleatan OXY).

RED WINEMAKING à at racking in case of short macerations or in the second half of fermentation in case of prolonged macerations.

#### **RECOMMENDED DOSAGES**

Aging red wines 10 - 50 mL/hL Micro-oxygenation red wines 5 - 20 mL/hL Maceration red wines 15 - 30 mL/hL

## **MODE OF USE**

Dissolve directly in a small amount of wine and add to the mass to be treated by carefully homogenizing.

### **PACKAGES AVAILABLE**

Bottle 1 kg Bag in Box 10 kg

### STORAGE CONDITIONS

Unopened package: store in a cool (possibly refrigerated environment at 10°C), dry and ventilated place.

Open package: close tightly and store as indicated above; consume quickly.

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



Via Sandro Pertini, 12



