Aleatan STRUCTURE





COMPOSITION

Mixture of powdered proanthocyanidin tannins extracted from quebracho Schinopsis Iorentzii.

GENERAL CHARACTERISTICS

Appearance: light brown powder.

ALEATAN STRUCTURE is a mixture of proanthocyanidin tannins extracted from quebracho Schinopsis lorentzii. Its special production process enhances its antioxidant characteristics, giving it great smoothness and also ensuring the absence of bitter notes even at high dosages.

APPLICATIONS

ALEATAN STRUCTURE is indicated for color stabilization and for the prevention of oxidation during finishing processes. In wines that are particularly tannic and with vegetal hints it strengthens the structure, giving softness and roundness to the palate, while eliminating any vegetal notes present. Particularly suitable on wines from grapes that have not reached optimal phenolic ripeness.

RECOMMENDED DOSAGES

From 5 to 40 g/hl, depending on the wines to be treated and the technological goals.

MODE OF USE

Dissolve in must or wine, at a ratio of 1:10, and add directly to the mass to be treated, taking care to homogenize thoroughly. Do not put in contact with iron vessels.

PACKAGES AVAILABLE

500 g bag 10 kg box (4 x 2.5 kg)

STORAGE CONDITIONS

Unopened package: store in a cool (temperature below $25\,^{\circ}\text{C}$), 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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