Aleatan CdC



COMPOSITION

Ellagic tannin extracted from toasted oak wood from the Limousin region of France, naturally air-dried for 36 months.

GENERAL CHARACTERISTICS

Appearance: light brown powder.

The use of **Aleatan CDC** is recommended during wine aging and maturation. The careful selection of raw materials and the natural unforced drying and toasting processes favor the extraction of very soft and spicy tannins, as well as polysaccharides directly derived from wood, which can give the treated product very sweet aromatic and taste notes. The use of **Aleatan CDC** on wines and distillates allows obtaining products with an elegant organoleptic profile and excellent structure.

APPLICATIONS

Aleatan CDC stabilizes color, regulates the oxidoreductive potential of wine, protects coloring substances, and promotes the improvement of wine structure and overall organoleptic characteristics.

RECOMMENDED DOSAGES

- 5 to 10 g/hl on young wine, to stabilize wine color and structure and balance redox potential.
- -5 to 30 g/hl on aging, to prevent reduction, improve structure and enhance the aromatic and taste qualities of the wine.

MODE OF USE

Dissolve Aleatan CdC 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

250 g bag

STORAGE CONDITIONS

Unopened package: store in a cool (temperature below $25\,^{\circ}$ 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 12 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

40062 Molinella (BO) - ITALIA
Tel. +39 051 88 7052
+39 346 58 33 882
info@alea-evolution.com
alea-evolution@pec.it
alea-evolution.com
CF - P.IVA 02944251202
Cod. REA BO-479327

Capitale sociale € 40.000,00 i.v.

Via Sandro Pertini, 12



