



Aleatan VINTAGE FR1

COMPOSITION

Liquid preparation of condensed and ellagic tannins extracted from different woody matrices in liquid phase stabilized with SO₂ and plant polysaccharides (E404).

GENERAL CHARACTERISTICS

Aleatan VINTAGE FR1 is a specific tool for the enhancement of fruit aromas and color stabilization in red wine making.

The reactivity of this specific tannin blend with the aromatic component of red wines allows enhancing varietal fruit notes by making them more stable and intense and increasing fresh red fruit aromas such as cherry, morello cherry and raspberry.

The aromatic precursors naturally present in tannin are released during alcoholic fermentation with an effect that is even more intense if fermentation is conducted by yeasts capable of developing these aromatic characteristics, in particular *Aleaferm 0-12* o *Aleaferm Flavour*.

Aleatan VINTAGE FR1 is rich in highly reactive catechinic and profisenitinic tannins, capable of stabilizing anthocyanins by direct condensation via ethanal bridging.

APPLICATIONS

Stabilization of red color and promotion of intense fruity aromas in red and rosé winemaking.

RECOMMENDED DOSAGES

Red wines 10 - 30 g/100 kg crushed

- Traditional maceration: the entire dose at the end of filling the winemaker
- Prolonged maceration: fractionated dosage
- Very short maceration (sweet racking) : the whole dose at racking

Young wines 10 - 20 g/100 kg grapes : directly at the filling of the winemaker

Rosé wines 5 - 10 g/hL: when alcoholic fermentation has started.

MODE OF USE

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

PACKAGES AVAILABLE

Bottle 1 kg Bag in Box 10 kg 20 kg canister Bag in Box 300 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; 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

Contains allergens: SO2

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Capitale sociale € 40.000,00 i.v.

