

# Aleatan QUEBRACHO



## COMPOSITION

Proanthocyanidin tannin powder, extracted from quebracho wood.

## GENERAL CHARACTERISTICS

Appearance: brown-colored powder.

**ALEATAN QUEBRACHO** is a proanthocyanidin tannin extracted from quebracho. It possesses antioxidant and structuring properties, also contributing to color stabilization in red wines.

## APPLICATIONS

**ALEATAN QUEBRACHO** is indicated for color stabilization, improving the structure and roundness of wines and preventing oxidation during finishing processes. In particularly tannic wines with vegetal overtones, it imparts softness, volume and roundness to the palate while eliminating any vegetal notes present. Particularly suitable on wines derived from grapes that have not reached optimal phenolic ripeness.

## RECOMMENDED DOSAGES

5 to 30 g/hl at the beginning of alcoholic fermentation to balance oxidation-reduction potential, protect anthocyanins and polyphenols.

## 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

25 kg bag

## 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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