

## **Tanin Gallique à l'alcool** ***Oak-gall tannin, extracted with alcohol***

Thanks to its antioxidant, antiseptic and laccase activity inhibitive character, Tanin Gallique à l'alcool improves the vinification of white and rosé wines.

### **ENOLOGICAL INTEREST**

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- The **Tanin Gallique à l'alcool** is one of the finest tannins, which makes it ideal for fine white and rosé wines production. Its antioxidant character increases the redox potential of musts, which improves vinification of botrytized grapes or high-pH musts.

### **QUANTITIES TO USE**

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Botrytized grapes and high pH	5 to 10g/hl
Elimination of protein turbidity	5 to 10g/hl
Improvement of fining and tasting( reduction flavor)	3 to 5g/hl
Bottling of sparkling wines	2 to 4g/hl

### **INSTRUCTIONS FOR USE**

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- Dissolve the quantity of **Tanin Gallique à l'alcool** in water and introduce in the must or wine ensuring even distribution.

Packaging	Preservation
500 g bag 1 kg bag	Keep the product in its original packaging hermetically sealed.