

OENOTAN Sélection

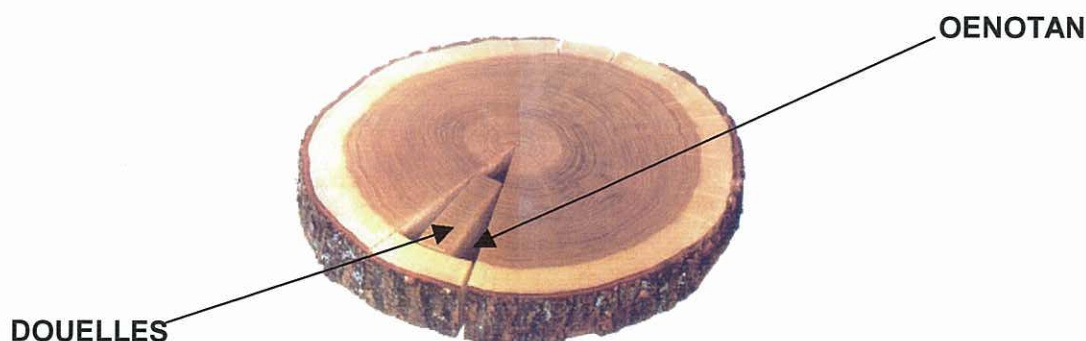
Purified and freeze-dried oak tannin



WINE CLARIFICATION AND STABILISATION

CHARACTERISTICS

- ◆ **OENOTAN Sélection** is a tannin extracted from the Limousin and Tronçais forests. The wood used for **OENOTAN Sélection** has the same composition as the staves meant for the barrel fabrication and that have aged for at least 2 years.
- ◆ Treated directly by fire, the wood undergoes a gentle extraction at 80°C that eliminates bitter and astringent compounds.
- ◆ This infusion is concentrated and then freeze-dried. This process has the advantage of preserving the **OENOTAN Sélection** structure and features.
- ◆ **OENOTAN Sélection** conforms with the international oenological Codex.



- ◆ **OENOTAN Sélection** is an oak tannin of very high quality. Its freeze-dried form grants it an unmatched solubility.
- ◆ **OENOTAN Sélection** has a wide action spectrum :

* **On white wine :**

During the vinification, **OENOTAN Sélection** reinforces the anti-oxidizing action of SO₂. It is the ideal co-adjutant, since it efficiently precipitates the proteins of fining products, such as gelatine or fish fining agent, as well as the unstable wine proteins.

* **On red wine :**

Brought as from the vinification, **OENOTAN Sélection** protects the colouring substance thanks to its anti-oxidizing action.

This way, **OENOTAN Sélection** participates in the elaboration of red wines that have a nice bright and not oxidised colour.

After the malo-lactic fermentation, **OENOTAN Sélection** ensures the micro biological and colloidal wine stability (precipitation of unstable proteins). It limits the development of taste reduction during ageing.

DOSAGE

- ◆ White wines : - dry white wines : 3 to 8 g/hL
- sweet white wines : 8 to 15 g/hL
- ◆ Red wines : - Vinification : - healthy grapes : 3 to 8 g for 100 kg of crushed harvest
- spoiled grapes : 8 to 15 g for 100 kg of crushed harvest
- Clarification : - after fining trial
- Maturing : - short ageing : 10 to 20 g/hL
- long ageing : 20 to 30 g/hL
- ◆ Spirits and white alcohols : between 8 and 50 g/hL

INSTRUCTIONS FOR USE

- ◆ Dissolve 1kg of **OENOTAN Sélection** in 5 liters of wine or must.
- ◆ Incorporate directly to the tank or barrels, homogenize well.

PACKAGING

- ◆ Box of 250g - Carton of 56 x 250g
- ◆ Box of 1kg - Carton of 20 x 1kg

STORAGE

- ◆ Full original sealed packaging, store in a dry, odourless environment, out of the light.
- ◆ Once opened, use quickly.