

# SUBLITAN VINIF

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Combination of tannins specifically developed for clarification and stabilization of red wines

## CHARACTERISTICS

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**SUBLITAN VINIF** is composed of a complex of gallic, ellagic tannins and proanthocyanidins that mixes their respective properties in order to perfectly meet the requirements of a winemaking tannin.

The **SUBLITAN VINIF** formula is made of highest quality tannins to ensure its optimal efficiency.

## OENOLOGICAL PROPERTIES

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- Stabilization of the color by co-pigmentation
- Anti-oxidation power.
- Protection against the reductive tastes.
- Proteins precipitation.
- Action on the tasting and the balance in mouth.

## APPLICATION FIELD

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- For clarification and stabilization of red wines.
- To allow the vinification of red wines, with a brighter color, less oxidative and more balanced.

## APPLICATION RATES

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Recommended application rate : 10 to 40 g/100 kg.

## INSTRUCTIONS FOR USE

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Dissolve **SUBLITAN VINIF** in 10 times its weight of lukewarm water or wine. Add to the volume to be treated. Ensure proper homogenization.

### Precautions of use :

For oenological and specifically professional use.

Use according to current regulation.

## PACKAGING

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1 kg, 5 kg

## STORAGE

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Store unopened package away from light in a dry and odourless area.

Opened package : use rapidly.

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