

OENOTANNIN MIXTE MG

**Pure chestnut tannin
for the vinification and the fining of white, red and rosé wines.**

CHARACTERISTICS

OENOTANNIN MIXTE MG is a purified extract of micro-granulated chestnut tannins.
OENOTANNIN MIXTE MG is presented in micro-granular form. It solubilizes instantaneously.

OENOLOGICAL PROPERTIES

- Is highly reactive with proteins in musts and wines.
- Preserves natural polyphenols and aromas in must and wines.
- Limits the oxidation sensitivity of damaged grapes.
- Helps limiting reduction notes.

APPLICATION FIELD

- During the vinification of white, red and rosé wines.
- As an adjunct to protein glue, for the fining of white, red and rosé wines.

APPLICATION RATES

Recommended application rate : 10 to 50 g/hL.

INSTRUCTIONS FOR USE

Dissolve **OENOTANNIN MIXTE MG** in 20 times its weight of must or wine .
Add to the volume to be treated. Ensure proper homogenization.

Precautions for use :

For oenological and specifically professional use. Use according to current regulation.

PACKAGING

1 kg bag - 5 kg bag - 12, 5 kg bag.

STORAGE

Store unopened package away from light in a dry and odourless area.
Opened package : use rapidly.

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