EXTRA THE

POWDERED TANNINS

Wine

General features

Extra The is a high-quality tannin extracted from the catechins of a rare oriental green tea plant. Its composition, which bears remarkable similarities to grape-derived tannins, allows its use without the risk of sensory jarring. This tannin plays a key role in the protection of white and rosé wines, preventing oxidation and browning due to its ability to rapidly interact with oxidative enzymes, blocking their action even when used at minimal dosages.

Key features:

- Antioxidant protection: Extra The provides a reliable barrier against oxidation and premature graying of white and rosé wines. Its timely action prevents oxidative enzymes from damaging the wine, preserving its freshness and vitality.
- Suitable for white and red wines: this tannin can be used both during winemaking and aging. In white wines, it acts protectively and prolongs the duration of their excellence. In red wines, it can be used to improve protection over time and to open the bouquet of closed or flat wines.
- Enhances the bouquet: Extra The has the extraordinary ability to enhance and amplify the aromatic notes of wines, giving them freshness and complexity. This makes it ideal for revitalizing wines that might be dull or lacking in aroma.
- Compatibility: Extra The is designed to integrate harmoniously with other types of tannin, ensuring that there is no negative interference during the winemaking process.

Composition

Tannin extracted from green tea plant.

Dosage

2-10 g/hl at the winemaking stage;
2-5 g/hl in the ageing stage.

How to use

Dissolve Extra The in water or wine at a ratio of 1:10, stirring well until completely dissolved. Add to the mass to be treated during pumping over. Add Extra The at the fining stage up to 15 days before bottling. Due to its extreme reactivity with proteins, make sure of the wine's protein stability and filterability in case you want to use Extra The in the pre-bottling stage. Preliminary laboratory tests are always recommended.

Packaging and storage

0.500 kg bag.
Store in a cool, dry place, closing the bag tightly.

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