LIME TEA

POWDERED TANNINS

Wine

General features

Lime Tea is an extract based on catechinic tannins obtained from a selection of green tea leaves and lemon mesocarp. This extract offers several benefits in winemaking:

1. Antioxidant:

   - Polyphenol-rich composition: Lime Tea is formulated with a rich composition of polyphenols, including catechins and bioflavonoids. This formulation is highly reactive to oxidative enzymes such as laccase and polyphenol oxidase, which means it can effectively intervene in the regulation of oxidative processes. In addition, it acts as an oxygen capturer (or *oxygen scavenger*) to protect substances such as anthocyanidins and flavans from oxidation.
   - Regulator of oxidation potential: Lime Tea regulates the oxidation potential in wine, helping to maintain a balanced environment. This helps protect wine from the formation of unwanted oxidation.
   - Chelating action: Lime Tea is able to bind heavy metal cations such as iron (Fe3+) and copper (Cu2+), reducing the risk of oxidation and the formation of ferric cases.

Lime Tea's antioxidant effect also indirectly reduces the use of sulfur dioxide (SO2) during winemaking and wine storage, as it provides significant protection without the use of sulfites. This is an advantage as it reduces the amount of added sulfites in wines, offering a 100% plant-based product.

2. Sensory input:

   - Bouquet opening: Lime Tea helps open the aromatic bouquet of wines, adding light citrus notes and enhancing the expression of aromas.
   - Palate softness: this extract imparts smoothness to the palate, enhancing the smooth and round sensation of wine.

Lime Tea can be successfully used on a variety of wines, including whites, rosés and even red wines, where long-term aromatic protection is desired.

Composition

Tannin extracted from tea leaves and lemon mesocarp

Dosage

From 5 to 15 g/hl in winemaking
From 1 to 10 g/hl in aging

How to use

Add 48 hours before bottling by unifying the product to the mass. Experimental testing in the laboratory is recommended; make tasting 48 hours after addition.

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Packaging and storage

0.250 kg resealable bag.
Store in a cool, dry place, carefully resealing the bag.

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