# ORANGE CITRUS

POWDERED TANNINS

## General features

Orange Citrus is a tannin extracted from the wood of the orange tree by a temperature-controlled process that preserves the properties and reactivity of the molecule. This oenological product has several applications and benefits in winemaking processes. Some key information about Orange Citrus:

- Net citrus: Orange Citrus imparts a net citrus flavor profile, which is very evident on the nose. This characteristic makes it useful for correcting aromatic defects, such as herbaceous or reduced notes, or for imparting a citrus character to a wine.
- Combined $SO_2$ fixation: Orange Citrus actively acts in fixing the combined form of sulfur dioxide (SO2) in wine, thus helping to preserve its freshness and prevent unwanted oxidation.
- Oxygen-Scavenger: it is effective as an *oxygen scavenger*, which means it helps remove free oxygen in wine. Oxygen is a major cause of oxidation in wines, so its control is essential to preserve quality.
- Recommended for white and rosé wines: Orange Citrus is particularly recommended for use in white wines, both still and sparkling. It can also be used in rosé wines where you want to emphasize fresh, citrus notes.

Wine

## Composition

Tannin extracted from the orange tree.

## Dosage

1 to 10 g/hl.

## How to use

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

## Packaging and storage

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

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