RED BERRY

POWDERED TANNINS

Wine

General features

Red Berry is a tannin formulation composed of condensed tannin and proanthocyanidins designed to improve the characteristics of red and rosé wines. Here are some of its main characteristics and benefits:

- Hints of red fruit: Red Berry helps impart hints of red fruit, including cherry and berries, to red and rosé wines. These fruity aromas can enhance and enrich the sensory experience of wine.
- Aroma stability: the synergistic reactivity of Red Berry with molecules that impart fruity aromas to wine contributes to stable aroma compounds over time. This means that fruity aromas will be more persistent and long-lasting in the wine.
- Improved structure and smoothness: due to its degree of polymerization, Red Berry is able to rapidly interact with wine macromolecules. This interaction can help give the wine more structure and smoothness, making it more balanced and harmonious.
- Prevention of oxidation and browning: Red Berry can help prevent oxidation and browning in white and rosé wines. This occurs because Red Berry rapidly interacts with oxidase enzymes, inhibiting their activity.
- Invigoration of drained wines: Red Berry can be used to reinvigorate wines that may appear flat or lacking in character. Adding Red Berry can add vibrancy and freshness to wine, improving its balance and complexity.

Composition

Tannin extracted from fresh red grapes and grape seeds

Dosage

2-10 g/hl at the refining stage.

How to use

Dissolve Red Berry in water or wine at a ratio of 1:10, stirring well until the product is completely dissolved. Add to the mass to be treated during pumping over.
Add Red Berry at the fining stage up to 15 days before bottling. Ensure protein stability of the wine and filterability in case you want to use Red Berry in the pre-bottling stage. Preliminary laboratory tests are always recommended.

Packaging and storage

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

Rev. 10/10.2023

essedielle srl
S.P. 538 km. 6,950 – Località Caldari - 66026 ORTONA (CH) | Tel. 0859031315 |
info@essedielle.com | www.essedielleenologia.com

essedielle ENOLOGIALIMENTAZIONE