TANNI FRUITZEN

LIQUID TANNINS

Wine

General features

Tanni Fruitzen is a liquid preparation of condensed and gallic tannins with several functions and advantages in the wine making and aging process of wines. Some of its main characteristics:

- Amplification of fruity aromas: Tanni Fruitzen is designed to enhance and amplify fruity aromas in wines. This helps create wines with a richer and more complex flavor profile, which may be especially desirable for white wines, but is also suitable for rosé and sparkling wines.
- Increased flavor complexity: this preparation helps to improve the complexity and flavor finesse of the wine. This means that the wine can offer a wider range of taste sensations, making it more interesting and appreciable.
- Improves wine balance: Tanni Fruitzen helps to improve the overall balance of wine by imparting freshness and harmony. This is important for creating well-balanced and palatable wines.
- Antioxidant function: Tanni Fruitzen acts as an antioxidant agent. It cooperates synergistically with sulfur dioxide (SO_2) to protect wine from light defect and other oxidative processes. This contributes to the longevity of bottled wine, ensuring that it maintains its quality over time.

Composition

Blend of gallic and condensed tannins.

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

1 kg bottle.
Store in a cool, dry place, carefully resealing the package after incomplete use.

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