WHITE CITRUS

POWDERED TANNINS

Wine

General features

White Citrus is a tannin extracted from the albedo or mesocarp of the lemon, the white, spongy part just below the peel, which is rich in valuable substances, including bioflavonoids and tannins. This tannin is known for its many applications in winemaking. Some of its main characteristics and uses:

- Source of valuable substances: White Citrus is derived from the spongy part of the lemon, and is therefore rich in bioflavonoids and tannins, which can positively influence the flavor profile of wine.
- Controlled extraction process: the extraction process is carried out at a controlled temperature, which allows all the properties of these valuable substances to remain intact, including the desired aromatic compounds. This ensures that the resulting tannin retains the sensory characteristics of the original raw material.
- Citrus aromas: the addition of White Citrus to wines imparts a clean, citrusy hint. This can be useful for refreshing, refining or correcting the flavor profile of still and sparkling wines, particularly in types with neutral aromatic tendencies
- Protective and antioxidant power: White Citrus offers high protective and antioxidant power to treated wines. This helps to maintain the fresh notes it gives wines over time, protecting the bouquet from unwanted alteration and oxidation.

Composition

Tannin extracted from lemon tree

Dosage

From 1 to 5 g/hl.

How to use

Add 48 hours before bottling by unifying the product to the mass.
Experimental laboratory trials are 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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