



PROTAN AC

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Acacia proanthocyanidinic tannin



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→ TECHNICAL DESCRIPTION

The addition of tannins in the first vinification stages is the first step to obtain longer-lived wines, with a balanced tannic structure, where the polyphenolic and aromatic characteristics of the grapes are preserved and enhanced. During mashing, when berries break, there is the extraction of the colouring substance and of the tannins coming from the peel; however, in order for these to be stabilized, it is necessary to supply exogenous tannins, whether condensed or hydrolysable, which counteract the action of oxygen.

In addition to the products of the Fermotan range, for the fermentative stage AEB offers **Protan AC**, a tannin derived from the Mimosaceae family that, although extracted from wood, has the same chemical nature as a condensed tannin. After extraction, the tannin is subjected to numerous purification steps preserving its antioxidant properties. Its characteristic is to link directly to anthocyanins and grape tannins with a polymerization process.

If added already during the mashing stage, it preserves the polyphenolic compounds from the action of oxygen. Peculiarity of this product is the great softness in the mouth, which places it closer to ellagic tannins than to proanthocyanidins.

Protan AC is obtained with a pushed extraction process and has ideal characteristics for use in fermentation and refinement; it can be added in combination with Ellagitan ellagic tannins and Boisélevage or AlternativOAK wood derivatives.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

This tannin from Mimosaceae is purified several times after extraction and maintains its antioxidant properties.

Analysis of a 2 g/L aqueous solution:

IPT: 24

Colour intensity: 0,9

Proanthocyanidins ppm: 240.

→ DOSAGE

From 5 to 40 g/hL. It can be added at one time or by fractional additions throughout the vinification period according to the need.

→ INSTRUCTIONS FOR USE

Add directly to the must or wine and homogenize.

→ STORAGE AND PACKAGING

Store in its sealed packaging, in a clean, dry and odour-free place.

1 kg packs in cartons containing 15 kg.

5 kg net bags.

