



PROTAN Q SC

Proanthocyanidinic tannin with low colour intensity obtained from Quebracho for vinification and refinement



→ TECHNICAL DESCRIPTION

The addition of tannins in the initial stages of vinification is the first step that will allow you to obtain longer lasting wines, with a balanced tannic structure and where the grape polyphenolic and aromatic properties are preserved and enhanced. When crushing, berries will split, releasing color and tannin in an aqueous solution from the grape skin. In order to stabilise the solution, exogenous tannins are necessary, either in a condensed or hydrolysable form, to prevent the degrading action that oxygen will have. In addition to the products in the Fermotan range, during the fermentation phase, AEB offers **Protan Q SC**. It is a Quebracho tannin with low color intensity obtained through a unique process of decolorization of the red hues, typical of this plant species. Although extracted from wood, it has the same chemical properties as a condensed tannin. Characteristically, it will link directly to anthocyanins and grape tannins through a polymerization process and if added during the crushing phase, it will inhibit the activity of oxygen. This quebracho tannin with unique characteristics in this species can be used also on white wines, where it best expresses its action, even at medium high dosages, without compromising the colour. Tests carried out on the filterability indexes of wines treated with this tannin showed lower impacts of 50% compared to traditional tannins. **Protan Q SC** can be added in combination with Ellagitan ellagic tannins and Boisélevage wood products.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Quebracho tannin obtained with extraction suitable to preserve its antioxidant properties.

Analysis of a 2 g/L aqueous solution:

IPT: 24

Colour intensity: 0,45

Proanthocyanidins ppm: 215.

→ DOSAGE

From 10 to 50 g/hL. It can be added at one time or by fractional additions throughout the vinification period, depending on the needs.

→ INSTRUCTIONS FOR USE

Add directly to the must or wine and homogenize.

→ STORAGE AND PACKAGING

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

1 kg net packs in cartons containing 15 kg.

5 kg net bags.

