



FERMOTAN

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 Tannin for stabilizing the colour of red and rosé wines in the fermentation stage



→ TECHNICAL DESCRIPTION

Tannins can be described as being grape’s natural antioxidants, they protect the colour and aroma compounds from the action of oxidasic enzymes, such as laccase, as well as from the free radicals that are formed from the oxidation of polyphenolic molecules. The stage between grapes crushing and the onset of fermentation is a crucial one since considerable quantities of dispersed oxygen are present and tannins extraction from grape skin and pips is hindered because of the scarcity of ethanol content. This wealth is trapped in the berry, preventing it from protecting the anthocyanins and capturing the oxygen. The anthocyanins, on the other hand, are rapidly extracted from the skins during this stage making them prone to oxidation just as quickly. The wine maker can avoid this obstacle by adding exogenous tannins which preserve the colouring matter by creating stable bonds, protecting it from oxidation during the breakdown of sugars into alcohol, up to the time when the grape tannins are extracted.

Fermotan is a vinification tannin with antioxidation and colour stabilization properties. From the onset of fermentation, anthocyanins are extracted faster than tannins. In order not to extract these colour compounds in vain, it is imperative to protect them from the oxygen and steer them towards stable polymerization forms, such as those with proanthocyanidins. The synergy among the 3 classes of tannins (ellagic, proanthocyanidinic and gallic), exerts a triple protective action towards the anthocyanins.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Ellagic, proanthocyanidinic and gallic tannins.

Ellagic tannins: these tannins are extracted from oak and chestnut wood. Being highly prone to oxidation, they prevent free radical formation, thus protecting the wine from oxidation. They stabilize colour, promoting the binding of proanthocyanidinic tannins and anthocyanins.

Proanthocyanidins: also known as condensed tannins as, under warm conditions and at the pH of wine, they release their catechins. These tannins are naturally present in the skin, stalks and pips of grapes. They strengthen wine structure and form stable colour compounds with the anthocyanins.

Gallotannins: they belong to the class of hydrolyzable tannins, which in fact during hydrolysis release gallic acid and sugars. They have a strong anti-laccase activity and prevent darkening of white must. They don’t increase the colour intensity of white wines.

→ DOSAGE

From 5 to 30 g/hL.

→ INSTRUCTIONS FOR USE

Dissolve the dose in must or wine and add to the mass during pumping.

→ STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

1 kg net packs in cartons containing 15 kg.
 5 kg and 15 kg net bags.

