



# FERMOTAN Liquid

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 Tannin-based technological aid for the colour stabilization of red and rosé wines in the fermentative stage  
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## → 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 Liquid** 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

Mix of ellagic and proanthocyanidinic tannins, stabilized with *potassium bisulfite* (10 g/hL bring about 0,1 mg/L of SO<sub>2</sub>).

## → DOSAGE

From 10 to 60 g/hL.

## → INSTRUCTIONS FOR USE

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

## → STORAGE AND PACKAGING

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

- 5 kg net drums in cartons containing 20 kg.
- 25 kg net drums.
- 250 kg net drums.
- 1200 kg net IBC.

