



# PROTAN Pepin Oxilink

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 Proanthocyanidinic tannin obtained from overripe pips that adds structure to red wines  
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## → TECHNICAL DESCRIPTION

**Protan Pepin Oxylink** stabilizes color and naturally integrates the polyphenolic structure of wines. In fermentations where green seeds are eliminated, **Protan Pepin Oxylink** will fill the “hole” in the wine structure that is normally derived from the lack of seed tannins.

It is derived from ripe and nutty grape pips, rich in structured tannins that can add a nice sharp edge to the wine, without the bitterness that is normally associated with seeds. Also, it reverts the oxidation process by absorbing aldehydes and port-like odors. Aldehydes in fact become “ethanol bridges” for polymerization.

**Protan Pepin Oxylink** adds noble grape tannins to prized wines and acts as a final anthocyanin receptor. The results are color stabilization, increased structure, and protection from oxidation. It can be used on newly made wines, or during maturation. In white and rosé wines, a small addition will be of great help for enhancing crispiness.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

Proanthocyanidins tannins.

## → DOSAGE

From 5 to 30 g/hL.

## → INSTRUCTIONS FOR USE

Dissolve in water or directly in wine.

## → STORAGE AND PACKAGING

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

500 g net packs in cartons containing 1 kg.

Reference: PROTAN\_PEPIN\_OXILINK\_TDS\_EN\_0060716\_OENO\_Italy

