



PROTAN Q

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 Quebracho proanthocyanidinic tannin for the vinification and the refinement

→ TECHNICAL DESCRIPTION

The tannin addition during the initial vinification stages is the first step for the obtainment of more durable wines, with a balanced tannic structure and where the polyphenolic and aromatic grape heritage is maintained. Already during the mashing, with the breaking of the grapes, there is the extraction in a watery solution of the coloured matter and the tannins coming from the skin, but in order to obtain their stabilization it is necessary the addition of exogenous tannins, both condensed and hydrolysable, able to counteract the degrading action of the oxygen with different mechanisms.

Besides the products of the Fermotan range, AEB proposes **Protan Q** during the fermentative stage, a quebracho tannin that, even if extracted from wood, has the same chemical structure of a condensed tannin. Its characteristic is to bind directly with grape anthocyanins and tannins with a polymerization process and, when added already during the mashing stage, it subtracts the polyphenolic compounds present in the skin and the berries from the action of the oxygen.

Protan Q is obtained by a pushed extraction process and its characteristics are ideal for the utilization during fermentation and refinement. It can be added in combination with the Ellagitan ellagic tannins and the Boisélevage wood derivatives.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Quebracho tannin obtained by an extraction preserving its antioxidant characteristics.

Analysis of a watery solution at 2 g/L:
 IPT: 28
 Colouring intensity: 0,69
 Catechins ppm: 89,7
 Proanthocyanidins ppm: 267

→ DOSAGE

From 10 to 50 g/hL.
 It can be added at once or by fractioned additions during the entire duration of the vinification according to the needs.

→ INSTRUCTIONS FOR USE

Directly add into must or wine and homogenize.





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→ **ADDITIONAL INFORMATION**

Do not add contemporaneously with enzymes.

The tannin addition may cause a proteic casse. If used on wine, add at least 8 days before bottling.

→ **STORAGE AND PACKAGING**

Store in the sealed package, in a clean, dry and odourless place.

5 kg net bags.

