



PROTAN Bio Q

Organic, proanthocyanidin tannin obtained from the quebracho for vinification and refinement purposes



→ TECHNICAL DESCRIPTION

The addition of tannins at the initial stages of vinification is the first step towards obtaining longer-lived wines with a balanced tannin structure in which the polyphenol and aromatic heritage of the grape is preserved and enhanced. Already during mashing, when grape berries are broken, the coloured substance and tannins from the skin are extracted into an aqueous solution. In order for these to be stabilised, however, exogenous tannins, whether condensed or hydrolysable, need to be added, which are able to counteract the degrading action of the oxygen via a variety of different mechanisms.

AEB suggests that organic companies consider adding **Protan Bio Q** quebracho tannin during the fermentation phase which, although extracted from wood, has the same chemical nature as a condensed tannin.

This substance binds directly to anthocyanins and tannins in the grapes by means of a polymerisation process and, when included during the mashing process, it removes the polyphenol compounds present in the skin and berries from being acted on by oxygen. **Protan Bio Q** is obtained via a push extraction process and has ideal characteristics for use in fermentation and refinement. It can be added in combination with Ellagitan ellagic tannins and Boisélevage wood derivatives.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Organic quebracho tannin obtained via extraction to preserve its antioxidant properties.

Analysis of a 2 g/L aqueous solution:

IPT: 28

Colour intensity: 0.69

Catechins ppm: 89.7

Proanthocyanidins ppm: 267

→ DOSAGE

10 to 50 g/hL. Can be added all at once or by fractional addition throughout the vinification process as required.

→ INSTRUCTIONS FOR USE

Add directly to must or wine and homogenise.

→ STORAGE AND PACKAGING

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

1 kg and 5 kg net bags.

