



PROTAN Plus

Blend of *Quebracho* and *Acacia* tannins and inactivated yeast high in natural polysaccharides for ageing red wines



→ TECHNICAL DESCRIPTION

Protan Plus allows to obtain wines with a more intense colour, with a balanced tannic structure where the polyphenolic and aromatic properties of the grapes are preserved and enhanced. The polyphenolic structure of **Protan Plus** gives it a high affinity with the anthocyanins present. The condensed tannins released by **Protan Plus** combine directly with these compounds, leading to wines with a more stable colour.

The mannoproteins and membrane proteins allow obtaining softer and rounder wines. Used from the second stage of fermentation and when ageing, **Protan Plus** will allow obtaining wines with a marked roundness, less astringency, but also with greater volume in the mouth.

Protan Plus is the ideal adjuvant during fermentation and ageing, where, thanks to its dual property as a protective colloid, it allows to stabilise the colour, protect from oxidation and increase the persistence and long-lasting flavour of the wines.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Tannins of *Quebracho* and *Acacia* and inactivated yeast.
 Analysis of an aqueous solution with 2 g/l of Protan Plus:
 IPT: 20
 Catechins ppm: 27
 Proanthocyanidins ppm: 200

→ DOSAGE

15-40 g/hl. In maceration 15-25 g/hl. For medium and long ageing from 25 to 40 g/hl.

→ METHOD OF USE

Add directly to the wine and mix

→ STORAGE AND PACKAGING

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

5 Kg bags.
 20 Kg bags.

