



PROTAN LXP

Mixture of hydrolysable tannins and proanthocyanidins for the vinification and ageing of white and rosé wines



→ TECHNICAL DESCRIPTION

The addition of tannins in the initial stages of vinification is the first step towards obtaining longer-lived wines with a balanced tannic structure and in which the polyphenolic and aromatic assets of the grape are preserved and enhanced.

Protan LXP is a mixture of proanthocyanidins with great antioxidant power. Protan LXP enhances the aromatic notes present in wines, increases the perception of sweet, tannic, citrusy and spicy notes, resulting in interesting wines in line with market demands. The polyphenolic properties of Protan LXP characterise, enhance and revitalise white and rosé wines.

Protan LXP is an excellent adjuvant for all stages of winemaking. It has ideal characteristics for use in fermentation and ageing; it can be added in combination with Ellagitan tannins and Boisélevage wood derivatives.

During warm vintages, it is ideal in fermentation, creating a contrast to the ripe-oriented aromas, thanks to the cool sensation.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Mixture of hydrolysable tannins and Acacia proanthocyanidins.

Analysis of an aqueous solution with 2 g/l of Protan LXP:

IPT: 36

Catechins ppm: 52

Proanthocyanidins ppm: 125

Change in CI following additions to a white wine with the respective dosages:

	CI
Trebbiano (As it is)	0,08
1 g/hl	0,08
3 g/hl	0,09
10 g/hl	0,12

→ DOSAGE

In white wines from 1 to 15g/hL.

In rosé wines from 3 to 20g/hL.

It can be added all at once or by fractioned additions throughout the winemaking process as required.

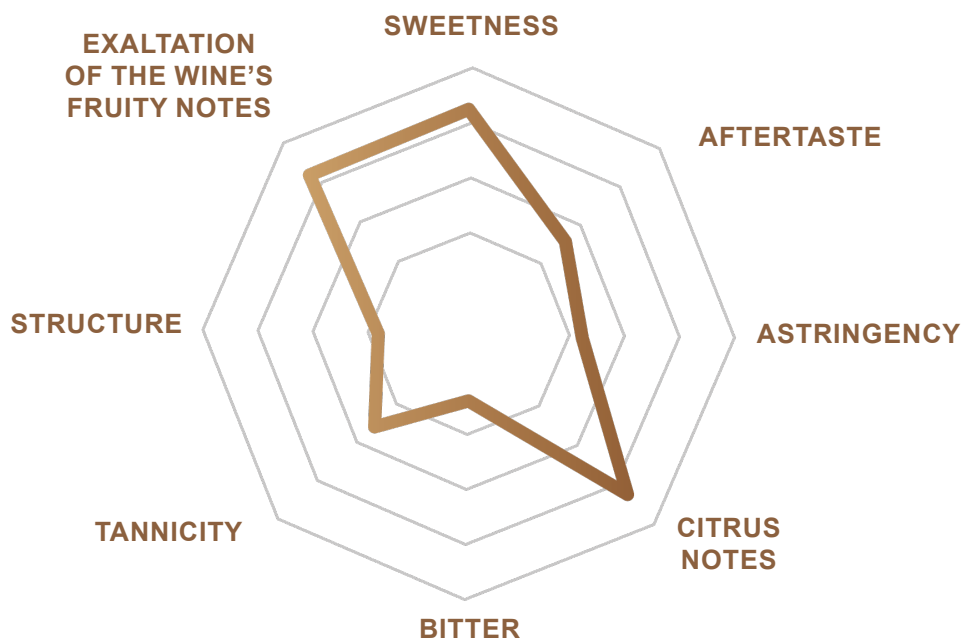




PROTAN LXP

→ INSTRUCTION FOR USE

Add directly to must or wine and homogenise.



→ STORAGE AND PACKAGING

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

1 kg net packs in cartons containing 1 kg.

1 kg net packs in cartons containing 4 kg.

