

SUBLITAN VINIF

Optimized blend of selected tannins, mostly grape-tannin-based

CLARIFICATION AND STABILIZATION OF RED WINES

CHARACTERISTICS

Tannins do have a great number of interesting properties for the wine, such as :

- ◆ Stabilization of the color by co-pigmentation
- ◆ Anti-oxidation power
- ◆ Protection against the reductive tastes
- ◆ Proteins precipitation
- ◆ Action on the tasting

These properties vary according to the type of tannin.

That is the reason why **SUBLITAN VINIF** is made of a blend of tannins, that mix their respective properties in order to perfectly meet the requirements of a winemaking tannin.

The **SUBLITAN VINIF** formula is made of highest quality tannins to ensure its optimal efficiency.

SUBLITAN VINIF allows the vinification of red wines, with a brighter color, less oxidative and more balanced, especially in case of lack of ripeness or low sanitary conditions.

DOSAGE

On the grapes : 10g to 40g for 100kg of grapes.

LEGISLATION

There is no legal maximum dosage for **SUBLITAN VINIF**.

INSTRUCTIONS FOR USE

- ◆ Dilute **SUBLITAN VINIF** in lukewarm water (1kg/10L).
- ◆ Incorporate to the grapes during the first pumping over in order to ensure a perfect homogenization.

PACKAGING

- ◆ 1kg bag - Carton of 20 x 1kg.

STORAGE

- ◆ Full original sealed packaging, store in a dry, odourless environment, out of the light.
- ◆ Once opened, use quickly.

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