

Oenotannin Mixte

CHEVALLIER APPERT

**Tannin
extracted
from
chestnut
trees.**

Oenotannin Mixte is a purified extract of chestnut tannin (process Appert). It is used during the winemaking process for its protein-binding and anti-oxidizing roles. Added to must or wine before fining, it improves the fining effect without stripping the wine.

Characteristics :

COLOR	:	Dark brown
SOLUBILITY	:	100 % in water, partial in alcohol
ASSAY	:	78-85 % pure tannin
MOISTURE CONTENT	:	5.5-6.5 %
ASH CONTENT	:	1.5 %
HEAVY METALS	:	<10 ppm
ARSENIC	:	none
IRON	:	< 50 ppm

Use rate :

Red winemaking : 10 to 30 g per 100 kg during vat filling or during the first pumping over, to improve clarification and color stabilization.

Fining wines : 10 to 15 g per 100 liters of wines.

Instructions :

Do not put **Oenotannin Mixte** in contact with iron.

Before incorporation, dissolved into ten times its weight of juice or wine at a temperature higher than 20°C. Use immediately.

Storage and pack size :

Storage : 36 months at 20 °C maximum

Store in dry dark room in its original bag.

Powder packed in 1 kg and 500 g. Doypack bags.

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