

**Specific ellagic and proanthocyanidic tannin preparation**

**Fine red wine vinification and ageing.**

**Enhance mouthful concentration while respecting Pinot Noir's freshness and balance.**

## OENOLOGICAL USE

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VINITAN'PN is a natural tannin. Its specific formulation perfectly meets the different applications possible on Pinot Noir and other grape varieties where finesse and elegance are sought after, in wine making and ageing.

- Enhance **structure and mouthful concentration**.
- Correct some natural imbalances (not reached or exceeded phenolic maturity).
- Protects the color by **stabilising the anthocyanins** with stable covalent tannin-anthocyanin bonds.
- **Regulate oxidation-reduction** phenomenas.

## PROTOCOL FOR USE

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Dissolve VINITAN'PN in 10 times its weight of water. Mix and add to the wine during a pumping over. We recommend conducting preliminary dosage trials, to choose precisely the right dosage to obtain a new good balance.

## DOSAGE AND PACKAGING

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- Dosage : 10 to 50 g/hL.
  - Packaging : 1Kg Bag.
- Store in a dry, odor-free and cool place.