NATUTAN RED EXPRESS
Data Sheet

Tannins for the production of red standard wine.

Description:

NATUTAN RED EXPRESS is a mixture of dried natural Chestnut (*Castanea sativa)* and Quebracho (*Schinopsis lorentzii)* tannins.
NATUTAN RED EXPRESS has been manufactured conformed to the relevant OIV-technical guidelines as listed in the Codex Œnologique International.

Application:

NATUTAN RED EXPRESS is formulated as a tannin able to perform the agglomeration of the free anthocyans springing up in the must, in order to obtain a highly improving of red wine colour to a darker shade of purple. It performs the inhibition of the oxidasic enzymes such as tyrosinase and laccase and prevents the oxidation of the must. It helps to control the microbial growth reducing SO_2-levels needed and improves the phenolic profile.

Utilisation and dosage:

Physical aspect: brown powder. Add directly into the must or in fermentation, and well homogenized into the mass.

Application	Dosage	Objective of the application of the product
At the start of the fermentation	10-40g/hl	Highly improving and stabilisation of the free anthocyans and colour. Inactivation of the oxidasic enzymes. To Improve the phenolic structure of wine higher dosages is required.

Packaging and Storage:

NATUTAN RED EXPRESS is available in 1 kg pack in 10 kg cartons or 20 kg bags. Store under dark and dry conditions (<25°C), protected from direct sunlight in the original and unopened packaging. It is advised to properly close the packaging after use and to protect from strong odours in order to keep its maximum activity during 24 months.

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