



NATUTAN GALL

Data Sheet

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Tannin for the production of white wine.

Description:

NATUTAN GALL is dried natural gallic oak tannin.

NATUTAN GALL has been manufactured conformed to the relevant OIV-technical guidelines as listed in the Codex Œnologique International.

Application:

NATUTAN GALL is formulated as natural antioxidant tannin. It performs the inhibition of the oxidases enzymes such as tyrosinase and laccase and prevents the oxidation of the must fixing the oxygen. It limits the development of taste reduction during fermentation and ageing of wines. Improve the wine structure.

Utilisation and dosage:

Physical aspect: light beige powder. Add directly into the must or wine, and well homogenized into the mass.

Application	Dosage	Objective of the application of the product
Start of fermentation	3-10 g/hl	To balance the redox, and inactivation of oxidases enzymes
wine	1-5 g/hl	Wine decanting
wine	2-10 g/hl	White wine clarification

Packaging and Storage:

NATUTAN GALL is available in 1 kg pack into 10 kg cartons, or 20 kg bags. Store under dry and odourless conditions (<25°C), protected from direct sunlight in the original full and sealed packaging. It is advised to properly close the packaging after use in order to keep its maximum activity during 24 months.

Made in EC for **OenoBioTech SAS**

Product for food use, for professional and oenological use only. Not for retail sale; for professional use only, according to current legislation.

To the best of our knowledge, the information presented is accurate and complete. However, nothing herein contained shall be construed to imply any warranty or guarantee.