

VITANIL OAK

**Purified oak tannin
for wine clarification and stabilisation**

CHARACTERISTICS

VITANIL OAK is an oak tannin extracted with water.

VITANIL OAK is a high quality coadjutant for protein fining with **GELISOL** in white wines. Added during vatting to red wine, it protects the colouring matter from oxidation.

OENOLOGICAL PROPERTIES

- Is a high quality coadjutant protein finings using **GELISOL**.
- Protects the colouring matter from oxidation.
- Preserves structure and harmony to the wine.
- Limits reduction during ageing.

APPLICATION FIELD

- For the clarification and stabilisation of wines.
- During ageing, to maintain roundness, structure and harmony to the wine.

APPLICATION RATES

Recommended application rate:

To harvests: 5 to 10 g/100 kg.

To wine: 5 to 20 g/hL.

INSTRUCTIONS FOR USE

Dissolve **VITANIL OAK** in 10 times its weight of must or wine.

Add to the volume to be treated. Ensure proper homogenisation.

Precautions for use:

For oenological and specifically professional use.

Use in accordance with current regulations.

PACKAGING

500 g bag - 15 kg bag.

STORAGE

Store away from light in a dry and scent-free place.

Once open: use rapidly.

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SAS SOFRALAB - 79, av. A.A. Thévenet - CS 11031 - 51530 MAGENTA - France
Tél. : + 33 3 26 51 29 30 - Fax : + 33 3 26 51 87 60 - www.martinvialatte.com