



Solutions for wine making

Exceltan

Instantaneously soluble

EXCELTAN is a specific enological tannin preparation combining grape tannins (proanthocyanidines) and oak tannins for the ageing of quality red wines.

OENOLOGICAL INTEREST

- > EXCELTAN results from a very strict selection of grape tannins and ellagitannins.
- > Thanks to its antioxidant and bacteriostatic qualities, Exceltan improves fining and wine stability
- > As it enhances the organoleptic qualities (structure, harmony, finesse) of red wines, Exceltan is our best tannin selection for their ageing.

QUANTITIES TO USE

- > 10 to 50 g/hL.

INSTRUCTIONS TO USE

- > Dissolve the quantity of EXCELTAN in the wine or in water, and introduce by pumping-over right after the malolactic fermentation.
- > Age wine with aerations.

PACKAGING

- > 1 kg bag.

PRESERVATION

- > Keep the product in a ventilated place, in its original packaging hermetically sealed.

