

ECOTAN

Chestnut tannin

CHARACTERISTICS

Ecotan is an ellagic tannin from chestnut wood. The extraction process is specific to obtain a good quality and quantity of tannin while eliminating the fractions responsible for bitter and astringent notes. It is a tannin with ellagic structure, with good antioxidant capacity.

APPLICATIONS

For use on white or red grapes, during the initial winemaking phases. Ecotan maintains a good redox balance in the must and protects against the effects of potential oxidative enzymes (ex. laccase), particularly in rotten grapes.

In red winemaking, Ecotan can be used during the fermentation or on the wine, in fact, thanks to its structure it promotes polymerization reactions and colour stabilization, hence ensuring a more stable colour intensity and tonality over time.

It is recommended to add Ecotan early (several weeks before the bottling), since this tannin needs a suitable amount of time to integrate well with the polyphenolic composition of the wine.

DOSAGE

5-20 g/hL as needed. Higher doses for rotten grapes.

5-10 g/hL for protein removal in musts or for red wine fining together with gelatin.

PACKAGING and STORAGE

2 kg and 25 kg bags.

Store the product in its original packing, in dry and cool conditions.