

WOW TINA

Technological adjuvant for color stabilization and flocculant for protein excesses in wines

DESCRIPTION

The tannins of the WOW line represent a true innovation in the enological field. Their main objective is to replace chips during wine processing phases in the fermentation and aging process, guaranteeing the same technical result. They are unique products of their kind, created to meet the new market needs of wine producers.

WOW TINA is a balanced blend of purified ellagic, procyanidinic and gallic tannins, created to reproduce the effects of treatment with lightly toasted oak chips. Recommended during maceration and racking phases of red wines to:

- Promote color matter stabilization
- Increase antioxidant protection
- Stabilize protein excesses
- Reduce herbaceous and reduced sensations
- Increase sensations of softness and sweetness

COMPOSITION

Blend of ellagic, procyanidinic and gallic tannins.

USAGE INSTRUCTIONS

Disperse WOW TINA in water at a 1:10 ratio when adding to the crushed grapes or directly in wine at a 1:20 ratio. Subsequently add to the mass through pumping over.

DOSAGE

Red musts and wines: 10-20 g/hL

PACKAGING

1 kg – 10 kg

STORAGE

Unopened package: store in a cool place (temperature below 25°C), dry, ventilated and odor-free. The product maintains its characteristics intact for at least 24 months from the production date.

Opened package: close carefully and store in a cool place (temperature below 15°C), dry and ventilated. Use the product promptly.

HAZARDS

This product must be stored, handled and used in accordance with appropriate industrial hygiene practices and in compliance with current legislation. Product for food and enological use, for professional use only.