

Robletan SOFT TOUCH WHITE

Antioxidant protection and definition of the fruity profile

INFORMATION

Oak tannin, highly reactive to oxygen and RedOx potential. Protecting aromas and browning. Its reductive properties enhance the tropical fruit aromas, providing cleanliness and aromatic definition.

This product is a tool to prevent bottled wine from oxidation

APPLICATION

- During fermentation, storage and refining of white wines

ORGANOLEPTIC PROPERTIES

- Enhances fruity aromas, especially tropical notes.
- Provides cleanliness and aromatic definition.
- Increases volume and balance on the palate without adding bitterness or astringency.
- Brings a good acid taste on the mouth, adding volume and fat.
- Robletan Soft Touch White provides a pleasant structure to wines with lack of structure.

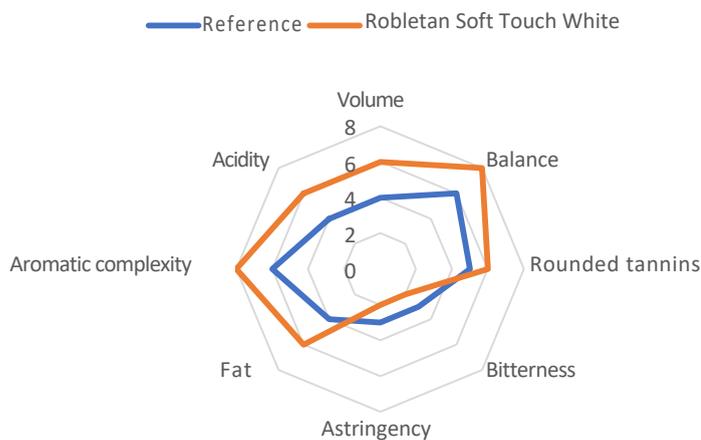
COMPOSITION

Toasted French oak tannin (*Quercus robur* and *Quercus petraea*).

DOSAGE

In white wine 1-10g/hl

Due to its unique production process, this tannin is highly effective at low dosage levels. It is recommended to carry out previous laboratory tests to determine the optimum dosage.



DIRECTIONS

- 1.- Dissolve the tannin in wine and stir vigorously to prepare a 10% solution.
- 2.- Add to the wine ensuring homogenization.

Safety precautions.

Avoid tannin exposure to iron or rusty surfaces. If in contact, the tannins will create an insoluble black precipitate. Steel, plastic, glass or ceramic containers should be used for its preparation.

PHYSICAL APPEARANCE

Brown powder.

PRESENTATION

1 kg Container.

PHYSICOCHEMICAL PROPERTIES EP 846 (REV.0)

Total Phenols [%]	> 65
Humidity [%]	< 10
Ashes [%]	< 4
Insoluble fraction [%]	< 2
As [mg/kg]	< 3
Fe [mg/kg]	< 50
Pb [mg/kg]	< 5
Hg [mg/kg]	< 1

PRESERVATION

Store in the original packaging in a cool, dry and odorless place.

Once opened, it should be used as soon as possible.

Best before: within 5 years after bottling.

RGSEAA: 31.00391/CR

Product in compliance with the International Oenological Codex and Regulation (EU) 2019/934.