

## Robletan COEUR

Sharply defines aroma and texture.

### CHARACTERISTICS

This finishing tannin adds hydrolysed polyphenols that stabilize colour and boost resistance to oxidation. It also provides the structure and sweetness produced by extended contact with toasted wood.

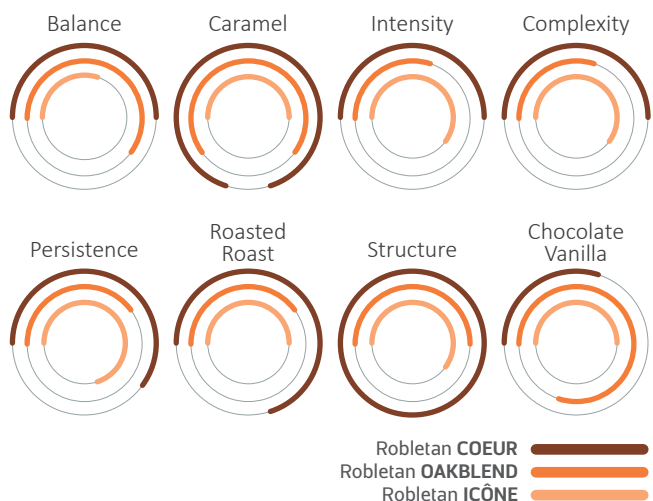
### APPLICATIONS

- In finished wine, during finishing and prior to bottling, it boosts antioxidant stability and balances the wine's structure and body, enhancing its taste profile.
- It can be applied in either barrels or vats to manage the wine-ageing process.

### ORGANOLEPTIC QUALITIES

**Robletan COEUR** enhances colour stability and increases wine complexity (caramel, coffee and caramelized condensed milk).

It reinforces structure, adding balanced and elegant tannicity.



INTENSITY	
<b>Robletan COEUR</b>	++ Increases wine complexity (caramel, coffee and caramelized condensed milk). It reinforces structure, adding balanced and elegant tannicity.

### COMPOSICIÓN

Heavy-toasted American oak (*Quercus alba*) ellagic tannin.

## DOSAGE

White wines 0,5 – 10 g/hl

Red wines 02 – 20 g/hl

*A preliminary laboratory test is recommended to determine optimum dosage.*

## INSTRUCTIONS FOR USE

Dissolve directly in the total volume of wine to be treated and mix thoroughly.

## PHYSICAL APPEARANCE

Dark brown powder.

## PACKAGING

500-g packs.

## PHYSICO-CHEMICAL PROPERTIES

Total phenols [%] > 65

Moisture [%] < 10

Ash [%] < 4

Insoluble fraction [%] < 2

As [mg/kg] < 3

Fe [mg/kg] < 50

Pb [mg/kg] < 5

Hg [mg/kg] < 1

## STORAGE

Store in the original packaging in a cool, dry and odour-free place.

Use the product as soon as possible after opening.

Best before: 5 years from packaging.

## RGSEAA: 31.00391/CR

*This product complies with the International Oenological Codex and EC Regulation No 606/2009.*