

## Robletan ESTRUCTURA

Enhances structure and provides protection against antioxidants



Effect on the flavour profile of a white wine made with **Robletan Estructura** (—) versus control (—)

### CHARACTERISTICS

**Robletan ESTRUCTURA** is a powerful antioxidant tannin. As it reacts with oxygen, it indirectly contributes to colour stabilization and aroma protection.

In parallel, it increases the wine's phenolic potential, making it much more robust and enhancing its structure.

### APPLICATIONS

- During alcoholic fermentation.
- During devatting.
- During ageing.

### ORGANOLEPTIC QUALITIES

- Provides protection against antioxidants.
- Enhances the wine's aromatic characteristics.
- When applied during fermentation and/or devatting, it aids colour stabilization.
- Adds structure.
- Indirectly aids colour stabilization.

### COMPOSITION

Tannin derived from toasted French oak (*Quercus robur* and *Quercus petraea*).

### DOSAGE

Must or red wine 5-20g/hL

A preliminary laboratory test is recommended to determine optimum dosage.

### INSTRUCTIONS FOR USE

1. Prepare a 10% solution, dissolving the tannin in wine and stirring vigorously.
2. Add to the wine and stir until thoroughly mixed.

### Precautions for use

Avoid contact with iron or oxidized surfaces. In case of contact, the tannins will form a black, insoluble precipitate. Use steel, plastic, glass or ceramic containers when preparing this product.

## PHYSICAL APPEARANCE

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Brown powder.

## PACKAGING

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1-kg packs.

## PHYSICO-CHEMICAL PROPERTIES

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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

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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.*