

Robletan OAKBLEND

Sharply defines aroma and texture.

CHARACTERISTICS

This finishing tannin enhances the wine's aromatic complexity in the nose and boosts tannic structure without adding bitterness or astringency. Its antioxidant capacity ensures excellent in-bottle ageing.

In red wine, it encourages polymerization and condensation of polyphenols responsible for developing structure and colour. It offers medium protein reactivity.

APPLICATIONS

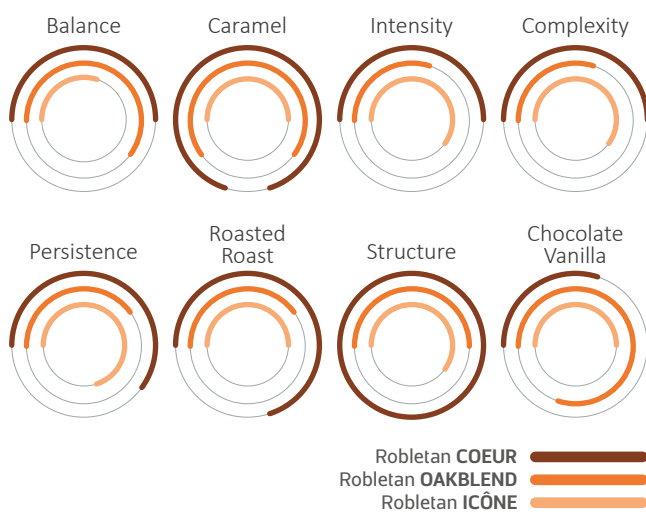
- In finished wines, during finishing and prior to bottling, it boosts antioxidant capacity and balances the wine's structure and body, enhancing its taste profile.
- It can be applied in either barrels or vats to manage the wine-ageing process.

ORGANOLEPTIC QUALITIES

Robletan OAKBLEND increases aromatic complexity by adding sweet woody notes (vanilla and chocolate).

It reinforces structure, adding balanced and elegant tannicity.

It accentuates the sensation of roundness in the mouthfeel, softening tannic edges and herbaceous tones.



INTENSITY

**Robletan
OAKBLEND**



increases aromatic complexity by adding sweet woody notes (vanilla and chocolate). Good integration in the mouth.

COMPOSITION

High-quality light-toasted American (*Quercus alba*) and French (*Quercus petraea*) oak tannin.

DOSAGE

White wines 01 – 10 g/hl
Red wines 02 – 25 g/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: Perform laboratory tests to adjust dose and evaluate its filterability.

PHYSICAL APPEARANCE

Dark brown powder.

PACKAGING

500-g packs.

PHYSICO-CHEMICAL PROPERTIES EP 809 (REV.0)

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 Regulation (UE) 2019/934.