

SUAVITAN

In-bottle treatment to enhance full-bodied wines' varietal characteristics.

CHARACTERISTICS

Adding this combination of grape-peel tannin and vegetable polysaccharides to wines before bottling synergistically boosts varietal characteristics, increases structure and augments the sensation of volume in the mouthfeel. Treated wines are well-rounded and balanced and maintain their organoleptic properties over time.

APPLICATIONS AND DOSAGE

Prior to bottling:

- Adds soft non-astringent tannins to the wine, giving it structure and enhancing its organoleptic properties.
- Creates aromatic complexity and defines varietal characteristics.
- Increases the sensation of volume in the mouthfeel and guarantees long-term aroma stabilization.

Desired effect	When to apply	Dosage (g/hl)
Volume and structured mouthfeel	Prior to bottling	Red wines: 10-60g/hl Rosé and white wines: 2-30g/hl

A preliminary laboratory test is recommended to determine optimum dosage.

ORGANOLEPTIC QUALITIES

- Enhances varietal characteristics.
- Accentuates the sensations of body and volume in the mouthfeel.
- Adds tannic balance, softening tannic edges and herbaceous tones.
- Impeccably complements the wine's other qualities.

COMPOSITION

Condensed tannin derived from grape peel (*Vitis vinifera*) and *Acacia seyal* gum arabic.

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.

PHYSICAL APPEARANCE

Light brown powder.

PACKAGING

1-kg packets.

PHYSICO-CHEMICAL PROPERTIES

Total phenols [%]	> 14
Moisture [%]	< 10
pH (1%)	2.5-4
Ash [%]	< 4

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.