

PROTECTAN

Protects phenolic potential.

CHARACTERISTICS

Protectan combines easily with anthocyanins and is a powerful antioxidant. It protects the wine's phenolic potential, making it much more robust and enhancing its structure.

Protectan is ideal for use with micro-oxygenation, in which it increases colour intensity and encourages polymerization, achieving greater long-term colour stability. Protectan prevents colour-tone variation, an indicator of phenolic compounds' degree of oxidation during micro-oxygenation.

APPLICATIONS AND DOSAGE

During alcoholic fermentation:

- Initially combines with anthocyanins released in the first (aqueous) phase of maceration. Prevents colour loss and ensures better long-term colour stability. Powerful antioxidant.

During devatting:

- Compensates for the grapes' condensed tannin, creating balanced proportions of anthocyanins and tannins. Protects against oxidation.

During micro-oxygenation:

- Rigorously controls the oxygenation process. Adds structure.

Desired effect	When to apply	Dosage (g/hl)
Improved phenolic potential	During fermentation, devatting, malolactic fermentation and ageing	Red wines: 5-30g/hl
Micro-oxygenation and barrel-ageing		
Colour stabilization		

A preliminary laboratory test is recommended to determine optimum dosage.

ORGANOLEPTIC QUALITIES

- Greatly increases structure and body.
- Provides protection against antioxidants.
- Impeccably complements the wine's other qualities.
- When applied during fermentation and/or devatting, it guarantees and enhances long-term colour stability. Particularly apt for oxidative varieties.
- Reinforces varietal characteristics.

COMPOSITION

Condensed tannin derived from grape pips (*Vitis vinifera*) and toasted French oak (*Quercus robur*, *Q. petraea*).

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

Brown powder.

PACKAGING

1-kg packets.

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.