

Robletan ICÔNE

Sharply defines aroma and texture.

CHARACTERISTICS

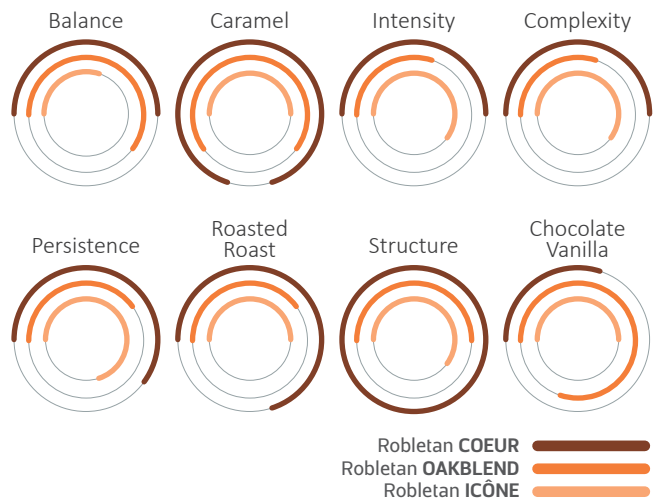
This finishing tannin provides the tannic and organoleptic properties conferred by wood. Application is recommended in barrels used for the second or third time and which no longer deliver the desired tannic input. Use is also recommended when barrel-ageing time needs to be shortened.

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 ICÔNE increases aromatic intensity, adding a variety of high-complexity toasted notes. Its integration in the mouthfeel is excellent.



INTENSITY	
Robletan ICÔNE	+++ increases aromatic intensity, marked timber, nuts. Good integration in the mouth.

COMPOSITION

High-quality American (*Quercus alba*) and French (*Quercus petraea*) oak ellagic tannin combining differing toasting intensities.

DOSAGE

White wine	0,5 – 10 g/hl
Red wine	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.