

## FINITAN

Sharply defines aroma and texture.

### CHARACTERISTICS

This finishing tannin sharply defines varietal aroma and boosts tannic structure without adding bitterness or astringency. Its antioxidant capacity ensures excellent in-bottle ageing.

### APPLICATIONS AND DOSAGE

During finishing and 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.
- Provides protection against antioxidants.

Desired effect	When to apply	Dosage (g/hl)
Enhanced structure and balanced mouthfeel	During finishing and prior to bottling	Red wines: 5-30g/hl
Aromatic intensity		

A preliminary laboratory test is recommended to determine optimum dosage.

### ORGANOLEPTIC QUALITIES

- Creates aromatic complexity by enhancing varietal characteristics.
- Impeccably complements the wine's other qualities.
- Adds tannic balance, softening tannic edges and herbaceous tones.
- Accentuates the sensations of body and volume in the mouthfeel.
- Provides protection against antioxidants.

### COMPOSITION

Condensed tannin derived from grape peel (*Vitis vinifera*) and lightly toasted French oak (*Quercus robur* and *Quercus 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.

PRECAUTIONS: In refining it is recommended to add the product, 1 or 2 weeks before bottling, on stabilized wine and filter the wine before bottling. Perform laboratory tests to adjust dose and evaluate its filterability.

### PHYSICAL APPEARANCE

Brown powder.

### PACKAGING

1-kg packets.

### PHYSICO-CHEMICAL PROPERTIES EP 831 (REV.1)

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.*