

Galitan

Clarifier and antioxidant for white and rosé wines.

CHARACTERISTICS

Galitan is a gallic tannin with powerful antioxidant properties. It inhibits enzymes such as laccase and tyrosinase in lower-quality vintages. As **Galitan** reacts with proteins, it complements bentonite use, especially in grape musts with pronounced protein instability.

APPLICATIONS

In grape must production and white and rosé wine vinification, **Galitan**:

In Musts:

- Precipitates dissolved proteins.
- Acts as a powerful antioxidant when combined with sulphites. It is especially recommended for lower-quality vintages and when applying reductive treatments.

In wines:

- Galitan** is the most widely used clarifying tannin (whether applied alone or in combination with organic clarifiers).
- In sparkling wines, it is used in secondary or bottle fermentation.

ORGANOLEPTIC QUALITIES

Galitan:

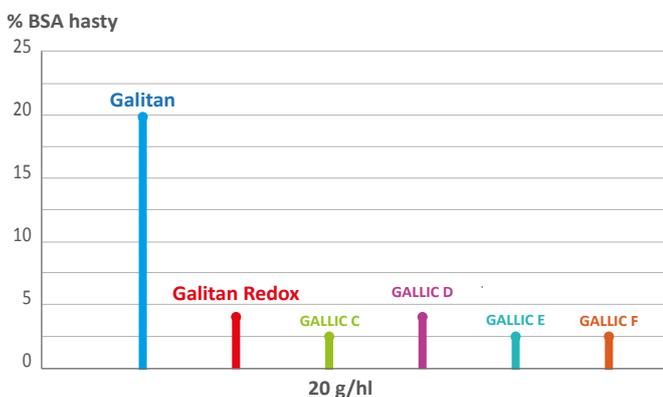
- Boosts the aromatic characteristics of the wine, reducing the reduction notes due to its great reactivity with sulfur compounds such as: disulfide, ethanethiol, methanethiol, responsible for the bad smell in the wines..
- Great contribution of body and structure in the mouth.

COMPOSITION

Hydrolysable gallic tannin. Botanical origin: *Caesalpinia spinosa* (Tara).

DOSAGE

Must	5 -10 g/hl
Wines	5 -10 g/hl



Percentage of BSA (bovine serum albumin protein) precipitated after the addition of a dose of 20 g/hl of the different tannins.

INSTRUCTIONS FOR USE

1. Prepare a 10% solution, dissolving the tannin in wine and stirring vigorously.
2. Leave to cool, then add to the grape, must or wine and stir until thoroughly mixed.

Note: When applying to grapes, add the product directly on intake or after crushing and/or destemming before the grapes enter the press. Tannin application is recommended during pump-over. This product should be added gradually (in successive applications). If applied during fermentation, add the product once the first third of the fermentation process is completed.

Precautions for use

Avoid contact with iron or oxidized surfaces. In case of contact, the tannins will form a black, insoluble precipitate. Use steel, plastic, glass or ceramic containers when preparing this product.

PHYSICAL APPEARANCE

Ochre-coloured powder with an astringent taste.

PACKAGING

1-kg or 25-kg packs.

PHYSICO-CHEMICAL PROPERTIES EP 694 (REV.1)

Total phenols [%]	> 95
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.