

## Robletan SOFT TOUCH WHITE

Antioxidant protection and definition of the fruity profile

### INFORMATION

Oak tannin, highly reactive to oxygen and RedOx potential. Protecting aromas and browning. Its reductive properties enhance the tropical fruit aromas, providing cleanliness and aromatic definition.

This product is a tool to prevent bottled wine from oxidation

### APPLICATION

- During fermentation, storage and refining of white wines

### ORGANOLEPTIC PROPERTIES

- Enhances fruity aromas, especially tropical notes.
- Provides cleanliness and aromatic definition.
- Increases volume and balance on the palate without adding bitterness or astringency.
- Brings a good acid taste on the mouth, adding volume and fat.
- Robletan Soft Touch White provides a pleasant structure to wines with lack of structure.

### COMPOSITION

Toasted French oak tannin (*Quercus robur* and *Quercus petraea*).

### DOSAGE

In white wine 1-10g/hl

Due to its unique production process, this tannin is highly effective at low dosage levels. It is recommended to carry out previous laboratory tests to determine the optimum dosage.



