



OENOTAN
SÉLECTION

Technical Sheet

Ref. OENOTAN SELECTION VINIFICATION PLUS

PRODUCT DESIGNATION

Oenological tannins Ref. OENOTAN SELECTION VINIFICATION PLUS
Technological auxiliary
(Customs list : 32 01 90 20 00)

RAW MATERIAL & PROCESS

Heart of french and american oakwood
Demineralized water by osmosis
Aqueous extraction of oak compounds at atmospheric pressure

CARACTERISTICS

Aspect : dark brown
Taste : tannic
Physical chemical analysis : provide at each delivery

WINE APPLICATIONS

Decrease of sulfur doses in vinification
Protection against oxidation
Protection of anthocyanins
Protection of aroma grapes
Proteinaceous stability
Substitution of winemaking chips
Bonding, clarification

PROTOCOL AND RECOMMENDED DOSES (0.5 to 10 g/hl for tasting)

- 1) Dilute OENOTAN SELECTION Vinification Plus with water at 35° C, to obtain a solution
- 2) Add solution in wine previously prepared (before final filtration)

STORAGE

Our products do not contain any preservative. Keep in a fresh storage (<20° C) in an inert material protected from humidity within the use by date on the packaging

PACKAGING

Our products can be packaged, as per two weight : 250 gr and 1 Kg

Commercial contact
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N° document : FTOVI+/V01
Application date : 01/05/2023
QSE Manager : Corine RAYNAUD
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*Freeze-dried oak extract is subjected by regulation. Contact competent authorities before any use.
Also please refer to the using brochure provided for more informations.*