

VITANIL AJ 11

Blend of condensed tannins - Granular preparation

CLARIFICATION AND STABILISATION OF COLOR IN RED WINES

CHARACTERISTICS

- ◆ The color of red wines is essentially due to the presence of anthocyanins. These anthocyanins are red wine pigments with a fragile polyphenolic structure. Anthocyanins are susceptible to oxidation which is demonstrated by the red color of wine shifting towards brown during aging, a phenomenon not appreciated by consumers. Anthocyanins have a tendency to precipitate out over time, leading to a deposit in the bottle and a loss of color. To avoid these faults, tannins can play a crucial role in stabilising the wine :

- Tannins have a significant anti-oxidative power, protecting anthocyanins against the negative effects of oxygen.
- Tannins have the ability to combine with the anthocyanins and form stable compounds that are colored and weakly astringent.

Tannins are equally reactive with proteins and therefore assist in the clarification and stabilisation of the wine.

- ◆ **VITANIL AJ 11** is essentially condensed tannins (Proanthocyanidin, very near of the structure of grape tannins). This tannin is weakly astringent but very reactiv with proteins and anthocyanins.
- ◆ During vinification, **VITANIL AJ 11** acts synergistically with the natural tannins in the wine and allows for an optimal stabilisation of the colour compounds.
- ◆ After alcoholic fermentation, **VITANIL AJ 11** allows for a clean clarification and stabilization of the wine, thus complementing the action of SO₂ added at this point in the vinification.
- ◆ **VITANIL AJ 11** is offered in granular form in order to facilitate and improve its utilization in cellars. Its dissolution, in the must or wine, is much faster, almost immediate, without formation of lumps, even if unstirred and at low rehydration temperatures. The granular form ensures an easy application through greatly reduced dust formation.

DOSAGE

- ◆ At the harvest : 20 g to 50 g per 100 kg of harvest.
- ◆ On must : 10 g/hL to 30 g/hL.
- ◆ On wine : 5 g/hL to 20 g/hL.

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INSTRUCTIONS FOR USE

- ◆ Dissolve the quantity needed of **VITANIL AJ 11** in 10 times its weight in the must or wine.
- ◆ Add to the tank and mix thoroughly.

PACKAGING

- ◆ 1 kg bag – carton of 20 x 1 kg.
- ◆ 5 kg bag – carton of 4 x 5 kg.
- ◆ 15 kg bag

QUALITY – SECURITY – ENVIRONMENT

- ◆ **SUBLIWHITE** replies to the International Oenological Codex standards.
- ◆ Traceability: the batch number, present on all **SUBLIWHITE** packing, makes it possible to trace back to the traceability plan in both directions (product origin through to user).
- ◆ Security– environment: mask against dust is required.
Refer to the security data sheet available on our Internet site: www.martinvialatte.com.

STORAGE

- ◆ Unopened packing, seal of origin, away from light, in a dry and odour free place.
- ◆ Once opened, use quickly.