

# OENOTANNIN MIXTE MG

**Pure chestnut tannin  
for the vinification and the fining of white, red and rosé wines.**

## CHARACTERISTICS

**OENOTANNIN MIXTE MG** is a purified extract of micro-granulated chestnut tannins.  
**OENOTANNIN MIXTE MG** is presented in micro-granular form. It solubilizes instantaneously.

## OENOLOGICAL PROPERTIES

- Is highly reactive with proteins in musts and wines.
- Preserves natural polyphenols and aromas in must and wines.
- Limits the oxidation sensitivity of damaged grapes.
- Helps limiting reduction notes.

## APPLICATION FIELD

- During the vinification of white, red and rosé wines.
- As an adjunct to protein glue, for the fining of white, red and rosé wines.

## APPLICATION RATES

Recommended application rate: 10 to 50 g/hL.

## INSTRUCTIONS FOR USE

Dissolve **OENOTANNIN MIXTE MG** in 20 times its weight of must or wine.  
Add to the volume to be treated. Ensure proper homogenization.

### Precautions for use:

For oenological and specifically professional use. Use according to current regulation.

## PACKAGING

1 kg and 12, 5 kg.

## STORAGE

Store unopened package away from light in a dry and odourless area.  
Opened package: use rapidly.

*Information given in this document represents our current knowledge. It is not binding and offered without guarantees since the application conditions are out of our control. It does not release the user from abiding by the legislation and applicable health and safety standards. This document is the property of SOFRALAB and may not be modified without its agreement.*