



AMPLITAN TIRAGE

Combination of tannins, inactivated yeasts and yeast hulls for tirage

CHARACTERISTICS

AMPLITAN TIRAGE was developed with the scientific and technical collaboration of the faculty of Enology of Tarragona (Cataluña), headed by Professor Zamora.

As it contributes polysaccharides to wine, **AMPLITAN TIRAGE** favors foam stability and strengthens wine stability.

Tannins, which are traditionally added at tirage, help bottle fining and favor wine brilliance.

ENOLOGICAL PROPERTIES

- Confers structure and roundness to wines.
- Improves bottle fining thanks to its tannins.
- Improves the foamability of wines.

APPLICATION FIELD

- Added during tirage, **AMPLITAN TIRAGE** facilitates bottle fining to the elaboration of crystal clear wines.

APPLICATION RATE

Dosis recommended : 5 g/hL.

Maximum application rate according to current European regulations : 200 g/hL.

INSTRUCTIONS FOR USE

Dissolve **AMPLITAN TIRAGE** in 10 times its weight of wine.

Add to the volume to be treated. Ensure proper homogenization.

Precaution for use :

For oenological and specifically professional use.

Use according to current regulation.

PACKAGING

500 g bag

STORAGE

Full packaging, seal of origin, store away from light in a dry and scent-free, frost protected place. Once open: use quickly.

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