Solutions for winemaking
LAMOTHE-ABIET

ISO 22000 REGISTERED

TECNICAL DATA SHEET :
EXCELTAN®

FORMULATION

Extract of proanthocyanidic tannin from grape and oak ellagic tannin, instantly soluble.

FIELD OF APPLICATION

Exceltan® is recommended for the treatment of quality red musts and wines:

- **Use during vinification**: participate in color stability, prevent from oxidation and reduce laccase effects.
- **Use during ageing**: fining auxiliary, management of redox and improvement of red wine.

RECOMMANDED DOSAGE AND DIRECTION FOR USE

Dose: The dosage of tannins depends of each type of wine and winemaking imperatives to achieve.
Take advice from your enologist in order to comply with the oenological codex: "Tannins must not change the olfactory properties and the color of wine."
Recommendation: 10 to 50 g/hL.
Preparation: dissolve in 10 times its weight of water or wine, then add into the tank during a pump over or during a transfer in order to obtain a perfect homogenization.

SPECIFICATIONS

Total Phenols	> 65 %
Aspect	Granulate
Color	Brown
Humidity	< 10 %
Ashes	< 4 %

Iron	< 50 ppm
Arsenic	< 3 ppm
Mercury	< 1 ppm
Lead	< 5 ppm
Insoluble matter (water)	< 2 %

STORAGE

In its original packaging hermetically sealed; in a cool, (0-22°C) dry place, clean and odorless.
Respect the best before date mentioned on the packaging.
Use quickly after opening.

PACKAGING

1 Kg bag.

Blue H2O Filtration Pty Ltd

The Filtration Specialists

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For oenological use. Compliant with International Oenological Codex, for the development of products for direct human consumption