

TANNIN

Softan® Sweetness



Softan® Sweetness contributes to colour stability and provides a soft and round structure to the wine thanks to its unique manufacturing process of 100% vegetable origin.



PRODUCT CHARACTERISTICS

- ◆ **Formulation:** Preparation made with tannins extracted from oak and proanthocyanidic tannins, bounded with vegetal polysaccharides.
- ◆ **Enological benefits :** Softan® Sweetness helps to **stabilise colour and gives a light, delicate and soft tannic structure**, bringing out the wine's own qualities, including the **balance, roundness and complex fruit notes**.

Softan® Sweetness is recommended for all types of wines. For top quality wines, it supports the wine's quality and highlights its freshness and roundness. For mid-range wines, it adds complexity and significantly improves the structure on the palate and the aromas.



DIRECTIONS FOR USE

- ◆ Dissolve in 10 times its weight of wine, then add into the tank during a pump over or during a transfer in order to obtain a perfect homogenization. Softan® Sweetness should be used during aging. Earlier addition is appropriate to benefit from the effects on colour stabilisation.
- ◆ **Dosage:** *White and rosé wines:* 1 to 3 g/hL. *Red wines:* 5 to 20 g/hL.

The dosage of tannins depends of each type of wine and winemaking imperatives to be achieved. Preliminary tests are necessary to comply with the oenological codex (OIV).

Impact on filtration: Softan® Sweetness contains protective colloids which may influence filtration. Optimum filterability should be ensured before addition. On wines with a CFLA < 10, the product can be added up to 48 hours before bottling.

Lamothe-Abiet provides single-dose samples (for one bottle) to simplify the calculation of the treatment.



SPECIFICATIONS

PHYSICAL

- ◆ **Appearance & colour:** Brown Granulated

CHEMICAL

- ◆ **Humidity:** < 10 %
- ◆ **Ashes:** < 4 %

LIMITS

- ◆ **Lead:** < 5 mg/kg
- ◆ **Mercury:** < 1 mg/kg
- ◆ **Arsenic:** < 3 mg/kg
- ◆ **Iron:** < 50 mg/kg
- ◆ **Insoluble matter (water):** < 2 %



PACKAGING & CONSERVATION

- ◆ Bags of 1 kg (in 10 kg box).
- ◆ Store in its original packaging hermetically sealed, in a cool and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.

GD/07-07-2021. For oenological use. This document is correct at the time of publication and is provided for information purposes only, without commitment or guarantee. This product should be used in accordance with the relevant legislation and standards. In accordance with the EU Regulation n°2019/934 (and its modifications).

LAMOTHE-ABIET

AVENUE FERDINAND DE LESSEPS 33610, CANEJAN - BORDEAUX, FRANCE • TÉL : +33 (0)5 57 77 92 92 • WWW.LAMOTHE-ABIET.COM