# PROTAN LXP

Mixture of hydrolysable tannins and proanthocyanidins for the vinification and ageing of white and rosé wines

#### → TECHNICAL DESCRIPTION

The addition of tannins in the initial stages of vinification is the first step towards obtaining longer-lived wines with a balanced tannic structure and in which the polyphenolic and aromatic assets of the grape are preserved and enhanced.

**Protan LXP** is a mixture of proanthocyanidins with great antioxidant power.

**Protan LXP** enhances the aromatic notes present in wines, increases the perception of sweet, tannic, citrusy and spicy notes, resulting in interesting wines in line with market demands.

The polyphenolic properties of **Protan LXP** characterise, enhance and revitalise white and rosé wines.

**Protan LXP** is an excellent adjuvant for all stages of winemaking. It has ideal characteristics for use in fermentation and ageing; it can be added in combination with Ellagitan tannins and Boisélevage wood derivatives.

During warm vintages, it is ideal in fermentation, creating a contrast to the ripe-oriented aromas, thanks to the cool sensation.

#### -> COMPOSITION AND TECHNICAL CHARACTERISTICS

Mixture of hydrolysable tannins and Acacia proanthocyanidins.

Analysis of an aqueous solution with 2 g/l of **Protan LXP**: IPT: 36 Catechins ppm: 52 Proanthocyanidins ppm: 125

Change in CI following additions to a white wine with the respective dosages:

	CI
Trebbiano (As it is)	0,08
1 g/hl	0,08
3 g/hl	0,09
10 g/hl	0,12

#### --> DOSAGE

In white wines from 1 to 15g/hL. In rosé wines from 3 to 20g/hL.

It can be added all at once or by fractioned additions throughout the winemaking process as required.



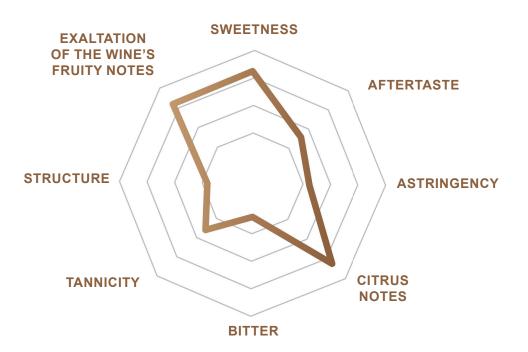
GMO

FREE

# PROTAN LXP

## → INSTRUCTION FOR USE

Add directly to must or wine and homogenise.



### → STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

1 kg net packs in cartons containing 4 kg.

