



PROTAN Pepin Oxilink

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 Proanthocyanidinic tannin obtained from overripe pips that adds structure
 to red wines



→ TECHNICAL DESCRIPTION

Protan Pepin Oxylink stabilizes color and naturally integrates the polyphenolic structure of wines. In fermentations where green seeds are eliminated, Protan Pepin will fill the “hole” in the wine structure that is normally derived from the lack of seed tannins.

It is derived from ripe and nutty grape pips, rich in structured tannins that can add a nice sharp edge to the wine, without the bitterness that is normally associated with seeds.

Also, it reverts the oxidation process by absorbing aldehydes and port-like odors. Aldehydes in fact become “ethanol bridges” for polymerization.

Protan Pepin Oxylink adds noble grape tannins to prized wines and acts as a final anthocyanin receptor. The results are color stabilization, increased structure, and protection from oxidation. It can be used on newly made wines, or during maturation. In white and rosé wines, a small addition will be of great help for enhancing crispiness.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Proanthocyanidinic tannin.

→ DOSAGE

White and Rosé wines: 5 to 15 g/hL (1/3 – 1 lb/1000 Gal).

Red wines: 12 to 36 g/hL (1–3 lbs/1000 Gal).

→ INSTRUCTIONS FOR USE

Mix in a separate tub with wine and add to tank homogenizing with pump over or mixer.

→ STORAGE AND PACKAGING

Protan Pepin Oxylink is stable at room temperature for at least three years.

500 g net packets.

