



PROTAN Malbec

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 Tannin from grape pips with a high antioxidant power, ideal to fix the colour and to prolong the longevity of wines



→ TECHNICAL DESCRIPTION

Tannins from grape pips, above all from red grapes, have a high anti-oxidizing power and, if grapes have reached the ideal ripening stage, they enable to fix the colour, structure the taste, prolong wine longevity.

In the Mendoza region (Argentina), the warm climate and the high water availability enabled AEB to select grapes with high quality tannins, with a structuring and soft taste.

In order to obtain a tannin with such valuable characteristics, grape pips from Malbec grapes have been utilized. This grape variety, that till the frost of 1956 was one of the six authorized vines for the Bordeaux blends, found in Mendoza its ideal microclimate. The grape pips from Argentina Malbec have a roasted aftertaste, are crisp and are characterized by their dark colour, typical of perfectly ripe grapes.

Another quality of **Protan Malbec** comes from the tannin extraction technology, carried out only with water, at modulated pressure and temperature, in real time by means of a continuous analysis with HPLC (High Performance Liquid Chromatography). This innovative processing system enables to obtain a preparation with a remarkable and constant quality.

The utilization of **Protan Malbec** enhances wines' structure and body, without compromising their softness. The treated wines display a full volume, with a persistent and soft honey hint in the aftertaste. The delicate tannin presence, if correctly dosed, makes the wine fresh and clean.

Protan Malbec gives wines a high natural anti-oxidizing power, particularly important in those areas and vines with a high pH value, as it ensures the longevity of the varietal organoleptic characteristics.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Proanthocyanidin from grape pips.

→ DOSAGE

In white wines: from 2 to 8 g/hL.

In red wines: from 2 to 20 g/hL.

→ INSTRUCTIONS FOR USE

Dissolve in 10 parts of water and homogenize, then add to the wine.

→ STORAGE AND PACKAGING

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

500 g net packs in cartons containing 1 kg.

