



PROTAN Raisin Bridge

Tannin obtained from non fermented grape skins



→ TECHNICAL DESCRIPTION

Protan Raisin Bridge is a tannin obtained from non fermented grape skins, delicately pressed and elaborated by means of an innovative production process, recreating the ideal conditions for wine refining. By means of this technology a preparation is obtained, rich in polymerized tannins with ethanal bridge, ennobling wine quality and rapidly rendering it softer and more pleasant.

Protan Raisin Bridge gives freshness to wines prematurely aged and integrates the tannic profile of wines with a floury taste, where the gustative sensation of barrique notes is excessive. The utilization of **Protan Raisin Bridge** in the final refining stage confers more longevity to wines and enhances persistence and sweetness in after-taste, efficaciously covering possible bitter notes.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Proanthocyanidinic tannin.

→ DOSAGE

5-30 g/hL.

→ INSTRUCTIONS FOR USE

Dissolve in water or directly in wine.

→ STORAGE AND PACKAGING

Store in a dry and cool place.

500 g net packs in cartons containing 1 kg.

