X-TAN®

X-TAN® SKILL

HIGHLY SOLUBLE GRANULATED TANNIN FOR ELEGANT RED WINES, WITH SPECIFIC AND CONTROLLED ACTIVITY FOR WINEMAKING

COMPOSITION

An extremely updated blend of ellagic and catechinic tannins with specific synergic reactivity with the oxygen and stability of the colouring matter of red wines.

CHARACTERISTICS

X-TAN® is a new line of tannins conceived by our desire to provide winemakers with a modern, reliable and guaranteed tool to manage the needs related to wine processing, in order to enhance their identity, their grape variety and original terroir.
The special tannins that X-TAN® SKILL contains have been extracted from superior quality plant materials through processes that enable selection of the finest and most reactive polyphenolic fractions, to the detriment of those with an astringent character.
Complex and elegant, it is highly appreciated in wines where one wishes to enhance their importance and distinction.
According to the latest in-house analytical methods, its oxygen-consuming and colour-stabilising action can be guaranteed, whereby use of X-TAN® SKILL makes it possible to achieve greater colloidal balance and stability and maintenance of a more structured body. It is also suitable in low-sulphite winemaking lines since, if used and dosed according to the correct indications, it optimises the redox balance in the various stages of wine processing. It maintains more of its original identity and, if present, its spicy complexity over time.
A special granulation treatment makes X-TAN® SKILL readily soluble in water.

USES

X-TAN® SKILL is used in the treatment of the most elegant and important red wines classified as “reserves”, since it most advantageously brings out their tertiary notes of vanilla and prudently “spicy” character.
It contributes to an overall balance and pleasantness to the wine’s structure. According to the latest published scientific data, it is possible to guarantee that X-TAN® SKILL, used in the correct way, contributes to stabilising the colouring matter of wines. They also highlight the interesting ability of redox management, which makes it a valuable aid both for maintenance of wine freshness over time and for low-sulphite production processes.
In any case, it is recommended to run preliminary tests in order to reveal the best possible organoleptic interaction with the wine of origin.

To use X-TAN® SKILL, comply with the laws in force on the matter.

ENOLOGICA VASON

Enologica Vason S.p.A.
Via Nassar, 37 | 37029 S. Pietro in Cariano (VR) - Italy | Tel. +39 045 6859017 | Fax +39 045 7725188
info@vason.com | www.vason.com

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DIRECTIONS FOR USE

Accurately dissolve the required amount of X-TAN® SKILL in ten parts of wine or water and then add it to the mass; do not use any metal items or hard water. If X-TAN® SKILL is added to the finished product, it is advisable to check the protein stability in order to avoid possible tannin-protein precipitates.

DOSES

On wine ranging between 3 and 5-10 g/hL from the end of alcoholic fermentation, depending on the desired results, even at doses fractioned over time.

PACKAGING

100 - 250 - 500 g polylaminate bags.

STORAGE

Store in a cool and dry place. Accurately close the canisters again after opening.

HAZARD LEVEL

According to European legislation in force, the preparation is classified as non-hazardous..

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