

# SUBLITAN TIRAGE

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**Combination of tannins, inactivated yeasts and yeast hulls for tirage**

## CHARACTERISTICS

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**SUBLITAN TIRAGE** was developed with the scientific and technical collaboration of the faculty of Enology of Tarragona (Cataluña), headed by Professor Zamora.

As it contributes polysaccharides to wine, **SUBLITAN TIRAGE** favors foam stability and strengthens wine stability.

Tannins, which are traditionally added at tirage, help bottle fining and favor wine brilliance.

## ENOLOGICAL PROPERTIES

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- Confers structure and roundness to wines.
- Improves bottle fining thanks to its tannins.
- Improves the foamability of wines.

## APPLICATION FIELD

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- Added during tirage, **SUBLITAN TIRAGE** facilitates bottle fining to the elaboration of crystal clear wines.

## APPLICATION RATE

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Dosis recommended : 5 g/hL.

Maximum application rate according to current European regulations : 200 g/hL.

## INSTRUCTIONS FOR USE

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Dissolve **SUBLITAN TIRAGE** in 10 times its weight of wine.

Add to the volume to be treated. Ensure proper homogenization.

### Precaution for use :

For oenological and specifically professional use.

Use according to current regulation.

## PACKAGING

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500 g bag

## STORAGE

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Full packaging, seal of origin, store away from light in a dry and scent-free, frost protected place. Once open: use quickly.

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