



*Martin*  
*Vialatte*  
*Enologie*

## **SUBLITAN VINIF**

OPTIMIZED BLEND OF SELECTED TANNINS, MOSTLY GRAPE-TANNIN BASED  
CLARIFICATION AND STABILIZATION OF RED WINES

### **CHARACTERISTICS**

Tannins have a great number of interesting properties for the wine, such as:

- ◆ Stabilization of the color by co-pigmentation
- ◆ Anti-oxidation power
- ◆ Protection against reductive flavors
- ◆ Proteins precipitation
- ◆ Enhanced mid-palate structure

These properties vary according to the type of tannin. **SUBLITAN VINIF** is comprised of a blend of the highest quality tannins and is formulated to achieve optimal efficiency and balance with the respective tannins working synergistically.

**SUBLITAN VINIF** allows the vinification of red wines with a brighter color that are less oxidative and more balanced, especially in the case of underripe fruit or in poor sanitary conditions.

### **APPLICATION**

- ◆ On the grapes: 10g to 40g for 100kg of grapes (or 90 to 360 g/ton).

### **INSTRUCTIONS FOR USE**

- ◆ Dilute **SUBLITAN VINIF** in lukewarm water (1kg/10L).
- ◆ Incorporate to the grapes during the first pumpover in order to ensure the best distribution.

### **PACKAGING**

1 kg bag                      30-089-0001

### **STORAGE**

- ◆ Full original sealed package: store in a dry, odorless environment, out of the light.
- ◆ Once opened, use quickly.