



**Martin  
Vialatte  
Enologie**

## **SUBLITAN**

**SELECTED OAK TANNINS  
CLARIFICATION, STABILIZATION AND HARMONY OF WINES**

### **CHARACTERISTICS**

- ◆ **SUBLITAN** is a blend of oak tannins selected for their functional and organoleptic qualities.
  - ◆ In white wines: **SUBLITAN** reinforces the structure, limits the development of reductive flavors and promotes balance and harmony.
  - ◆ In red wines: **SUBLITAN** stabilizes the color and contributes to the organoleptic balance of the wine.
- SUBLITAN** is used for wines destined for short to medium term aging, at the beginning of maturing or as a finishing touch at least 3 weeks before bottling.

### **APPLICATION**

- ◆ On white wine: 3 g/hL to 20 g/hL (114 to 758 g/1000 gal)
- ◆ On red wine: 5 g/hL to 20 g/hL (190 to 758 g/1000 gal)

### **INSTRUCTIONS FOR USE**

- ◆ Dilute **SUBLITAN** in lukewarm water (1kg/10L).
- ◆ Incorporate to the wine and mix carefully.

### **PACKAGING**

500g bag

30-088-0500

### **STORAGE**

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