

TANNINS

Affina Structura

Description

Affina Structura is a complete grape tannin extract in its natural form and is rich in polysaccharides. It contains and imparts to the wine the same mouthfeel-building compounds released by fine lees without requiring the addition of yeast derivatives. This makes it particularly useful in finished wines where yeast derivatives cannot be used. It is free of grape protein, so it will not decrease protein stability. **Affina Structura** helps with managing fine lees, increases overall wine stability and can reduce the need for fining.

Use

Affina Structura is best used during maturation and aging to help fine lees management and to impart structure and mouthfeel.

White and rosé wines: 5 - 20 g/hL (0.42 – 1.7 lb/1000 gal)

Red wines: 10 - 25 g/hL (0.85 – 2.1 lb/1000 gal)

Bench trials are recommended to ensure appropriate addition rates.

Add **Affina Structura** directly to the wine or dissolve in warm water at a ratio of 1:10. Add by means of a Venturi tube or metering pump while mixing to ensure proper homogenization.

Packaging and Storage

Affina Structura is available in 1 kg bags. Store in original packaging in a cool and dry environment, max 25°C (77°F). Carefully reseal any partial containers. The integrity of the product is guaranteed only if it is stored as indicated in this technical data sheet.

Safety

Handle with care. Refer to the Safety Data Sheet for more information.

Regulatory Aspects

This product is intended for enological use.

Affina Structura is GMO free and allergen free