

FT ROUGE

Red, Fruit

Fermentation tannin for red wine

CHARACTERISTICS

FT Rouge is proprietary tannin specifically formulated for the North American market. It is a blend of highly reactive tannins derived from exotic woods and chestnut. The addition of FT Rouge at the beginning of red wine fermentation helps preserve the grapes' natural tannins so they can combine with anthocyanins to create optimal stable color. Mouthfeel is also enhanced. FT Rouge provides anti-oxidative protection and will inhibit oxidative enzymes (such as laccase) associated with browning.

RECOMMENDED DOSAGE

Red Vinifera Must

200-500 ppm	20-50 g/hL	1.6-4.0 lb/1000 gal
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Non-Vinifera Red Must

300-600 ppm	30-60 g/hL	2.4-4.8 lb/1000 gal
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Fruit

200-500 ppm	20-50 g/hL	1.6-4.0 lb/1000 gal
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DIRECTIONS FOR USE

Gradually sprinkle FT Rouge directly on grapes at the crusher or add to the must during a pump-over to obtain good homogenization. If subsequent additions of FT Rouge are desired, this can be done in increments of 0.5 lb/1000 gallons (63 ppm) during pump-overs. If you add FT Rouge (or FT Rouge Soft) post-fermentation, wait 3-6 weeks after the addition before racking, fining, filtering or bottling.

PACKAGING and STORAGE

Dated expiration. Unopened the shelf life is 5 years at 18°C (65°F). Once opened keep tightly sealed and dry.

This information is herein true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee expressed or implied, or as a condition of sale of this product.

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