

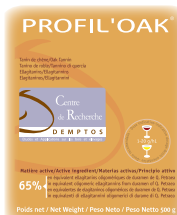
The **Tech in Wine by Demptos** oenological product range consists of **tannins** and **yeast derivatives** that can be used to shape wines, i.e. to enrich, correct, adjust, balance and stabilize wines.

These products can be used to optimize the phenomena occurring at the various stages of maturation, with the objective of improving the quality of the resulting wines. They are innovative in their composition and modern in their utilization in wine-making: the shaping of wines before and after maturation.

• Oenological tannins for shaping wines

Tannins play a front-line role in the transformation and evolution of wines during their maturation.

Depending on their nature, they assist the oxidation reactions in wine (hydrolysable tannins and condensed tannins), or stabilize the color and the colloidal matter and define the phenolic profile (grape tannins), improving the general balance of the wine.



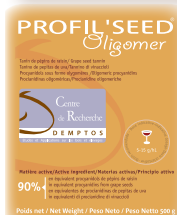
Profil'oak®

Structuring oak tannins recommended for shaping wines naturally poor in tannins before maturation.



Profil'seed® Polymer

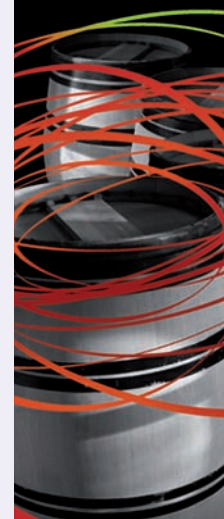
Polymeric grape seed tannins recommended for defining the polyphenolic profile of wines lacking structure and/or of poor tannic quality.



Profil'seed® Oligomer

Oligomeric grape seed tannins recommended for stabilizing the color and improving the taste quality of wines considered tannic or rustic.

Developed by the **Demptos Research Centre** and manufactured by or with partners specializing in each of the technologies involved, the *Tech in Wine* by Demptos tannins are obtained by biotechnology from purely natural ingredients (oak wood, grapes, etc.).



• Oenological tannins for shaping wines

	Profil'oak®	Profil'seed® Polymer	Profil'seed® Oligomer
Composition	Sessile oak wood ellagitannins	White grape seed tannins	White grape seed tannins
Active agent(s)	65% eq. oligomeric ellagitannins from duramen of <i>Q. Petraea</i> * > 65% eq. gallic acid	White grape seed procyanidols > 55% eq. grape seed oligomers*	White grape seed oligomeric procyanidols > 85% eq. grape
Properties/role	• Contribution to and correction of the tannin content before maturation • Anti-free radical properties • Antioxidative properties (regulation of redox phenomena) • Scavenging of sulfur compounds (preservation of freshness and of primary aromas)	• Structuring power (backbone and body) • Stabilization of color • Antioxidative properties	• Improvement of the tannin structure and taste sensations • Reduction of the tannic sensations that are considered harsh or rustic • High impact on color stability • Strong antioxidative properties
Recommendations	• Wines naturally poor in tannins • Wines sensitive to oxidative degradation of aromas • Wines or vintages showing unbalanced tannin-to-anthocyan ratios	• Wines lacking structure (backbone, concentration and/or depth) • Wines of poor tannic quality	• Wines considered very tannic in which less astringency is desired • Wines very rich in color, requiring stabilization
Dosage and timing of application	• Red wines: 1-20 g/hL at the start of or during maturation • White and rosé wines: 1-5 g/hL at the start of or during maturation	• Red wines: 10-30 g/hL at the start of or during maturation	• White, rosé and red wines: 5-15 g/hL at the start of or during maturation

Suitable for the preparation of products intended for direct human consumption in the context of regulated use in wine-making. Compliant with the International Oenological Codex and the Australian Food Standards Code (Standard 1.3.4).

* Normal phase (in our research laboratory, our extracts are characterized by molecular screening and the active tannin fraction is determined, which includes all the active, oligomeric forms that are consumed by wine components).

Packaging :

each product is available in a food-grade, vacuum-sealed aluminum foil pouch of 250 grams.

Stockage :

store in original packaging, away from any source of heat or humidity.

Use-by date :

see the date indicated on the package.