



Scott'Tan FT Blanc Citrus

White, Rose, Cider

Fermentation tannin for promotion of the expression of fruity aromas of white, rosé wine, and cider

CHARACTERISTICS

New in 2014, Scott'Tan™ FT Blanc Citrus is a mixture of condensed tannins extracted from citrus wood and gallic tannins. The use of Scott'Tan FT Blanc Citrus, in the course of alcoholic fermentation, and in combination with yeast strains with a marked activity β -glycosidase (such as Alchemy II, 71B, Vin 2000, NT116, RHÔNE 4600, Vin 13, QA23 and 58W3), allows for the development of enhanced aromatic potential. The resulting wines may present more intense aromas of lemon, grapefruit, apple, and white flowers, which complement other varietal aromas and those produced during fermentation. Scott'Tan FT Blanc Citrus also protects the must and wine from oxidation.

RECOMMENDED DOSAGE

White Must & Cider

20-150 ppm	2-15 g/hL	0.17-1.25 lbs/1000 gal
------------	-----------	------------------------

Rose Must

50-150 ppm	5-15 g/hL	0.42-1.25 lbs/1000 gal
------------	-----------	------------------------

DIRECTIONS FOR USE

In order to benefit from the effect of the sensory aromatic precursors produced from the tannin, Scott'Tan FT Blanc Citrus should be added during alcoholic fermentation, within 24-48 hours after yeast inoculation. Disperse 1:10 in water or must and add with some agitation.

PACKAGING and STORAGE

1 kg. Dated expiration.

Unopened: store the product in a dry, cool and well-ventilated place.

Opened package: Carefully reseal and store for use in the same harvest year.

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.

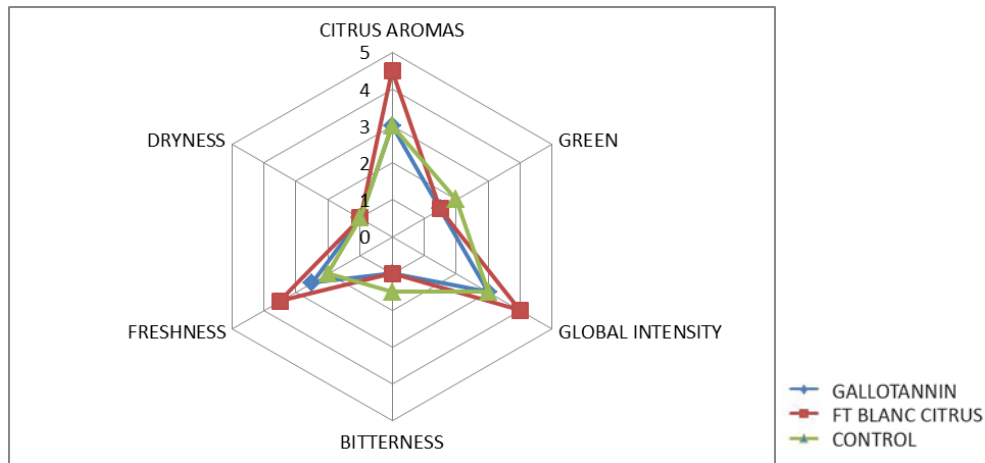
Document Edited 7-17-14



Trials of addition: Scott'Tan FT Blanc Citrus vs. Gallotannin vs. Control on Sauvignon Blanc

The graphic below shows the results between different treatments of the same must with tannins during the fermentation. 1 = Min, 5 = Max.

Dosages: FT Blanc Citrus 20 g/hL; gallotannin 20 g/hL



Trials of addition: Scott'Tan FT Blanc Citrus vs. Gallotannin vs. Control on Chardonnay

The graphic below shows the results between different treatments of the same must with tannins during the fermentation. 1 = Min, 5 = Max.

Dosages: FT Blanc Citrus 20 g/hL; gallotannin 20 g/hL

