



PRESQUE ISLE

WINE CELLARS

9440 West Main Rd, North East, PA 16428
800-488-7492 WWW.PIWINE.COM

FT ROUGE

Fermentation tannin for red wine

CHARACTERISTICS

Scott'Tan™ 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 or Fruit 4-9 grams/5 gallons or 20-50 grams/hL or 1.6-4.0 lb/1000 gal

Non-Vinifera Red Must 5.5-11.0 grams/5 gallons or 30-60 grams/hL or 2.4-4.8 lb/1000 gal

1 hL = 26 gallons; 454 grams = 1 lb

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.

COMPOSITION: Quebracho vegetable tannin, powder, reddish brown