

X-TAN[®]

EXTRAORDINARY WINEMAKING

**LINE OF HIGH-TECH TANNINS,
ORIGINATED FROM NATURAL BLENDS,
THAT ENHANCE THE IDENTITY OF WINE,
OF THE GRAPE VARIETY AND THEIR
ORIGINAL TERROIR.**

Balanced and responsive blends of catechinic and ellagic tannins that, in a controlled manner, contribute:

- ▶ to direct oxygen consumption and antioxidasic capacity
- ▶ to the reactivity towards proteins
- ▶ to the stability of the wine colouring matter

A specific study developed by the **R&D Department** of Enologica Vason, Verona, has revealed how natural mixtures of valuable grape seeds, grape skins and woody elements, such as French and American oak, when integrated in the elaboration of tannins for oenological use, are able to interact with wines, with certain and controlled reactivities that contribute to interesting stabilisation processes.

Tests carried out by the Group's **Control & Quality** department ensure that all production lots present certain and precise characteristics.

ID PROCESS[®]

Together with the **X-PRO[®]** range, **X-TAN[®]** tannins are part of a production process that supports and enhances the identity of wines: the **ID PROCESS[®]**, the combination of physical interventions or natural adjuvants that contribute to oenological stabilisation **without the use of additives**.

SG TECHNOLOGY

The preparation process of **X-TAN[®]** tannins involves a special step: the tannins undergo a special 'instantaneization' treatment, which promotes granulation. This step makes the product **readily soluble** in water, **even cold water**, respecting the delicate organoleptic qualities and preserving their technological expression

**ENOLOGICA
VASON[®]**



X-TAN[®] ARE AURORAS[®] PRODUCTS



Auroras[®] is a VASONGROUP brand that brings together a number of JUCLAS and Enologica Vason products, created to decrease the impact of oenological practice in wine.

This results in a healthier product that respects the raw material and embraces the claims of transparency and responsibility demanded by consumers and international legislators.

X-TAN® DEEP

ALLERGEN
FREE



Fresh, mineral blend of catechinic and ellagic tannins with specific synergistic reactivity with oxygen and wine proteins.

- It has a distinct style, offering greater olfactory and gustatory cleanliness
- Oxygen consumption action and reactivity with proteins
- Protein stability advantage



100 - 250 - 500 g



from 3 to 5-10 g/hL

X-TAN® WIDE

ALLERGEN
FREE



Elegant blend of catechinic and ellagic tannins with specific synergistic reactivity with oxygen and wine proteins.

- Defines the authenticity and character of treated wines and on an olfactory level it balances out overly nervous and sharp wines
- Oxygen consumption action and reactivity with proteins
- Protein stability advantage



100 - 250 - 500 g



from 3 to 5-10 g/hL

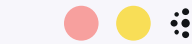
X-TAN® UP

ALLERGEN
FREE



Clear and persistent blend of catechinic and ellagic tannins with specific synergistic reactivity with oxygen consumption in wine.

- Contributes to olfactory cleanliness, supporting the original profiles of the wines treated
- Establishes a balance between the different sugars
- Oxygen-consuming action and consequent redox balancing



100 - 250 - 500 g



from 3 to 5-10 g/hL

X-TAN® FULL

ALLERGEN
FREE



A broad, enveloping blend of ellagic and catechinic tannins, with specific synergistic reactivity with oxygen and stability of the colouring matter of red wines, which preserves the original identity characters and fresh fruitiness more intact over time

- Allows the expression of red berry fruit characters and a sweet, balanced and enveloping profile on the nose
- Contributes to greater volume on the palate, with breadth and persistence
- Oxygen consumption and colour stabilisation action
- Achieves colloidal balance and stability
- Also suitable for low-sulphite winemaking, and optimises redox balance



100 - 250 - 500 g



from 3 to 5-10 g/hL

X-TAN® SKILL

ALLERGEN
FREE



Complex and elegant blend of ellagic and catechinic tannins, with specific synergistic reactivity with oxygen and stability of the colouring matter of red wines, which retains the original identity and spicy complexity more intact over time

- Enhances the importance and distinction of treated wines
- Achieves greater colloidal balance and stability and the maintenance of a thicker body
- It is also suitable for low-sulphite winemaking lines as it optimises the redox balance in the various wine processing stages
- Oxygen consumption and colour stabilisation action



100 - 250 - 500 g



from 3 to 5-10 g/hL