

FT ROUGE SOFT

Red, Fruit

Fermentation tannin for red wine

CHARACTERISTICS

FT Rouge Soft is proprietary tannin specifically formulated for its gentle impact. It is particularly suitable for Pinot Noir and early-to-release wines. FT Rouge Soft is reactive with natural grape proteins and thus helps promote optimal color and color stability while enhancing structure. Mouthfeel and roundness are improved while the potential for bitter characters is reduced.

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 Soft directly on grapes at the crusher or add to the must during the pump-over to obtain good homogenization. If subsequent additions of FT Rouge Soft are desired, this can be done in increments of 0.5 lb/1000 gallons (63 ppm) during pump-overs. If you add 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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