



FT COLORMAX

Red, Fruit

Fermentation tannin for promotion of color stability in red wine

CHARACTERISTICS

New in 2012, Scott'Tan™ FT ColorMax is a natural catechin product developed for its superior ability to stabilize color. Its special formulation goes into solution more easily than conventional fermentation tannin products. It is intended for use in conjunction with FT Rouge. Wines made with FT ColorMax tend to have a softer palate than those made with FT Rouge alone.

RECOMMENDED DOSAGE

Red Must

100-300 ppm	10-30 g/hL	0.8-2.5lb/1000 gal
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DIRECTIONS FOR USE

Add FT ColorMax at 1/3 sugar depletion. If a cold soak has been done, add FT ColorMax during the first pump over.

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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