

GREEN T *a product from the range* **INFINITY**∞

TANINS

GREEN T is a remarkable formulation chosen for its effective ability to improve the organoleptic features of both still and sparkling wines. The tannin from **GREEN T** develops finesse and freshness.

↓ **ŒNOLOGICAL APPLICATIONS**

GREEN T is a catechic tannin obtained using a high-technology extraction process after a rigorous selection of green tea leaves.

GREEN T protects wines from oxidation by means of its anti-radical capacity, i.e., its ability to quench dissolved oxygen.

Once **GREEN T** has been added, wines immediately start to reveal certain true organoleptic qualities: finesse, roundness, balance and freshness. Their aromatic intensity is significantly amplified, with delicate fruity and floral hints.

↓ **INSTRUCTIONS FOR USE**

Dissolve **GREEN T** in 10 times its own volume of wine. Stir, then incorporate it by blending it in with the wine or the dosage liqueur.

We recommend carrying out preliminary trials in order to establish the exact quantities to use.

↓ **DOSE RATE**

- White wines : 0,5 to 2 g/hL
- Red wines : 2 to 5 g/hL
- Sparkling wines : 0,5 to 2 g/hL

↓ **PACKAGING AND STORAGE**

- 500g, 1kg et 5 kg

Store in a dry, well-ventilated place, free of odours, at a temperature between 5 and 25°C.

Once made up, the solution must be used within one day.

INFINITY GREEN T

A truly remarkable tannin: It protects wine through its anti-oxidant capability and brings forth the finesse, roundness and freshness of both still and sparkling wines whilst amplifying their aromatic intensities.



Green tea has many properties. What makes green tea remarkable, however, is that it contains, like wine, but in greater quantities, a catechin called epigallocatechin (EPGC) or epigallocatechin-3-gallate (EGCG).

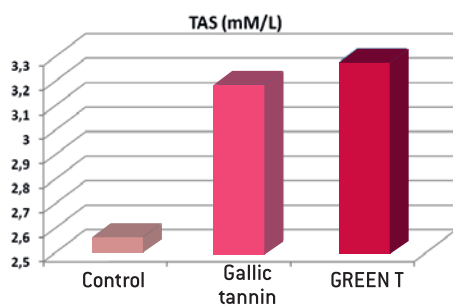
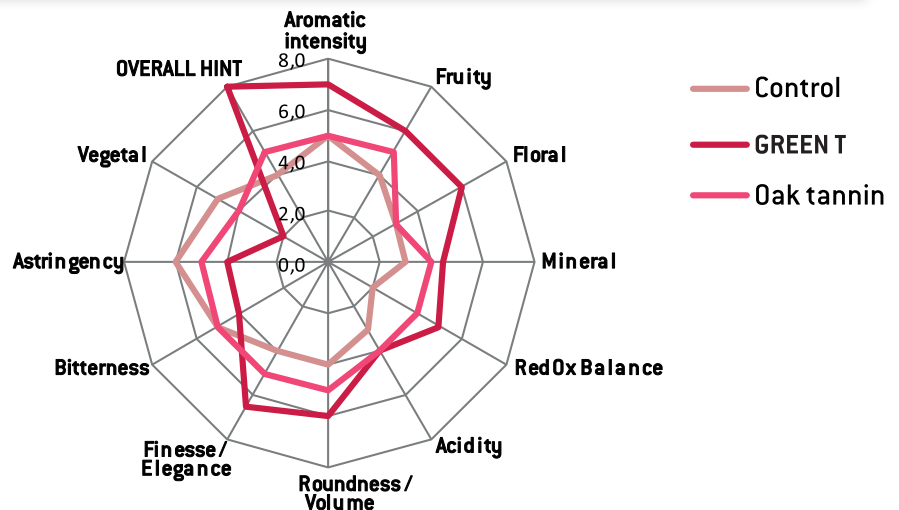
EPGC has properties that are much more potent than those of a simple anti-oxidant.

Why green tea but not other teas? Because green tea is unfermented and thus has 10 times more EPGC than black tea and 2.5 times more than Oolong tea.

EXPERIMENTAL RESULTS

For white wine (Châteauneuf du Pape 2009), adding green tea tannin at 2 g/hL increases the sensory intensity and adds roundness and finesse.

Bitterness and astringency are significantly reduced.



Total Anti-oxidant Status (TAS) is a recognised measurement in biology used to quantify the ability of a complex medium to resist oxidation. Gallic acid tannins are already well known in the wine industry for their powerful anti-oxidant capabilities. For an equivalent quantity (5 g/100L), we find that GREEN T offers greater protection than a gallic acid tannin (with measurements taken 15 days after the tannins were added).