



ESTAAAN
PLANT BASED SULPHITE REPLACER

CONSIDER THIS....

Reduce SO2 in Wine

The EU is pushing for lower SO2 levels.

Minimize Chemicals

The OIV would like to see fewer chemical additives.

Rising pH Levels

Due to climate change the pH of grapes is rising ;
less efficacy of sulphite !

Top Allergen Alert

SO2 is a top 5 allergen. Provide health-conscious consumers!

Be Proactive. Be Innovative. Lead the Future of Winemaking!

Biolethics Europe
The plant based Tannins experts
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ESTAAAN
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NO MORE SULPHITE
NO MORE BRETT

ESTAAN, A VERSATILE PRODUCT

For over 2,000 years, sulphite has been the only option for preserving wine. But now, Biolethics Europe has developed a 100% natural, plant-based substitute that ensures a long shelf life for the wine. Not only does it have powerful antioxidant properties, but it also enhances the taste of the wine by eliminating sulphite usage. This innovative preservative, known as ESTAAN®, revolutionizes vinification by replacing sulphite with a unique tannin complex. It's a significant step towards cleaner labeling in the wine industry. An additional very powerful feature is neutralizing the unpleasant effects of Brettanomyces yeast. This makes Estaan the most versatile tannin complex for wine.



REVOLUTION IN THE WINE INDUSTRY

- ✓ Powder
- ✓ Organoleptic neutral
- ✓ Laccase & Tyrosinase inhibitor
- ✓ Non allergen
- ✓ Antioxidant
- ✓ Acetaldehyde binder
- ✓ Brett neutralizer
- ✓ Antibacterial

