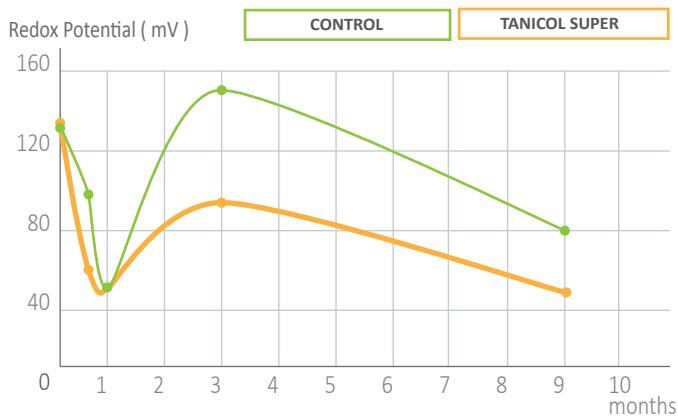
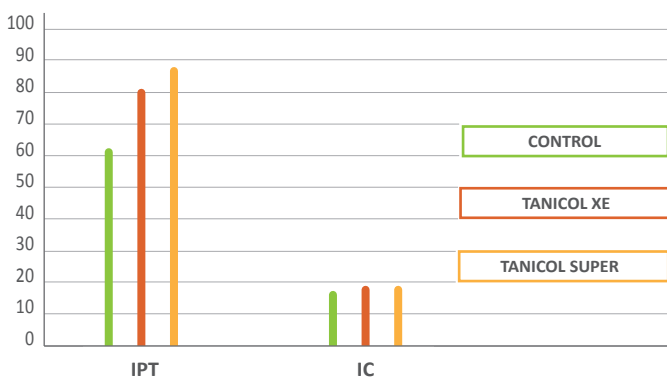


Tanicol SUPER

Enhances colour stability and acts as an antioxidant in red wines.



Changes in the redox potential of red wine made with 30 g/hl of **Tanicol Super**, compared to a control sample of the same wine.



Total polyphenols and colour intensity in a control sample, a wine made with **Tanicol XE** and a wine made with **Tanicol Super**.

CHARACTERISTICS

Tanicol Super is a condensed tannin specifically designed for use in alcoholic fermentation processes. Its high antioxidant activity linked to their reactivity with the anthocyanins ensures the stability of the colour in time.

APPLICATIONS

In red wine vinification:

- Promotes the stability of color and protects the most easily oxidizable polyphenols.
- Compensates the deficit of condensed tannin, getting a balanced proportion of anthocyanins and tannins.
- When making red wines intended for ageing, Tanicol Super's antioxidant properties protect both aromas and the most easily oxidizable polyphenols. Tanicol Super increases wine's longevity by preventing premature ageing.

ORGANOLEPTIC QUALITIES

- **Tanicol Super:** Accentuates body and structure.

COMPOSITION

Condensed and hydrolyzable tannin. Botanical origin: *Schinopsis spp.* (Quebracho), *Castanea sativa* (Chestnut) and *Caesalpinia spinosa* (Tara).

DOSAGE

Vinification 10-40 g/hl

CAUTION: The dosage applied should be optimized to account for grape quality, maceration times and polyphenolic potential.

INSTRUCTIONS FOR USE

1. Prepare a 10% solution, dissolving the tannin in wine and stirring vigorously.
2. Leave to cool, then add to the grape must and stir until thoroughly mixed.

Note: Tannin application is recommended during pump-over. This product should be added gradually (in successive applications). If applied during fermentation, add the product once the first third of the fermentation process is completed.

Precautions for use

Avoid contact with iron or oxidized surfaces. In case of contact, the tannins will form a black, insoluble precipitate. Use steel, plastic, glass or ceramic containers when preparing this product.

PHYSICAL APPEARANCE

Dark brown granules with an astringent taste.

PACKAGING

1-kg packs.

PHYSICO-CHEMICAL PROPERTIES

Total phenols [%]	> 65
Moisture [%]	< 10
Ash [%]	< 4
Insoluble fraction [%]	< 2
As [mg/kg]	< 3
Fe [mg/kg]	< 50
Pb [mg/kg]	< 5
Hg [mg/kg]	< 1

STORAGE

Store in the original packaging in a cool, dry and odour-free place.

Use the product as soon as possible after opening.

Best before: 5 years from packaging.

RGSEAA: 31.00391/CR

This product complies with the International Oenological Codex and EC Regulation No 606/2009.