



100% GRAPE-PEEL TANNIN

Increases aroma and structure.

CHARACTERISTICS

This condensed grape-peel tannin spectacularly brings out the wine's aroma and sharply defines its varietal characteristics. It provides tannic structure without either bitterness or astringency. It produces excellent results when used during finishing prior to bottling.

APPLICATIONS AND DOSAGE

During devatting:

- Compensates for the grapes' condensed tannin, creating balanced proportions of anthocyanins and tannins.

During finishing and prior to bottling:

- Adds soft non-astringent tannins that give the wine structure and enhance its organoleptic properties.

Desired effect	When to apply	Dosage (g/hl)
Improved phenolic potential	During devatting, malolactic fermentation, storage and ageing	Red wines: 5-30g/hl
Barrel-ageing		
Colour stabilization		
Enhanced structure and balanced mouthfeel	During finishing and prior to bottling	Red wines: 5-30g/hl Rosé and white wines: 2-10g/hl
Aromatic intensity		

A preliminary laboratory test is recommended to determine optimum dosage.

ORGANOLEPTIC QUALITIES

- Creates aromatic complexity by enhancing varietal characteristics.
- Impeccably complements the wine's other qualities.
- Adds tannic balance, softening tannic edges and herbaceous tones.
- Accentuates the sensations of body and volume in the mouthfeel.

COMPOSITION

Condensed tannin derived from grape peel (*Vitis vinifera*).

INSTRUCTIONS FOR USE

1. Prepare a 10% solution, dissolving the tannin in wine and stirring vigorously.
2. Add to the wine and stir until thoroughly mixed.

PHYSICAL APPEARANCE

Brown powder.

PACKAGING

0.5-kg packs.

PHYSICO-CHEMICAL PROPERTIES

Total phenols [%]	> 75
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.

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