

# Tanicol BLANC EXCELLENCE

Freshness and aromatic intensity for white wines.

## CHARACTERISTICS

**Target: freshness.** Creates freshness and aromatic intensity in white wines. Intensifies citrus fruit, flowery and fresh fruit aromas. Possesses spectacular antioxidant properties and removes oxidized and overripe fruit notes to enhance wine ageing. Performs outstanding finishing to accentuate aromatic persistence and varietal characteristics.

## APPLICATIONS AND DOSAGE

During winemaking:

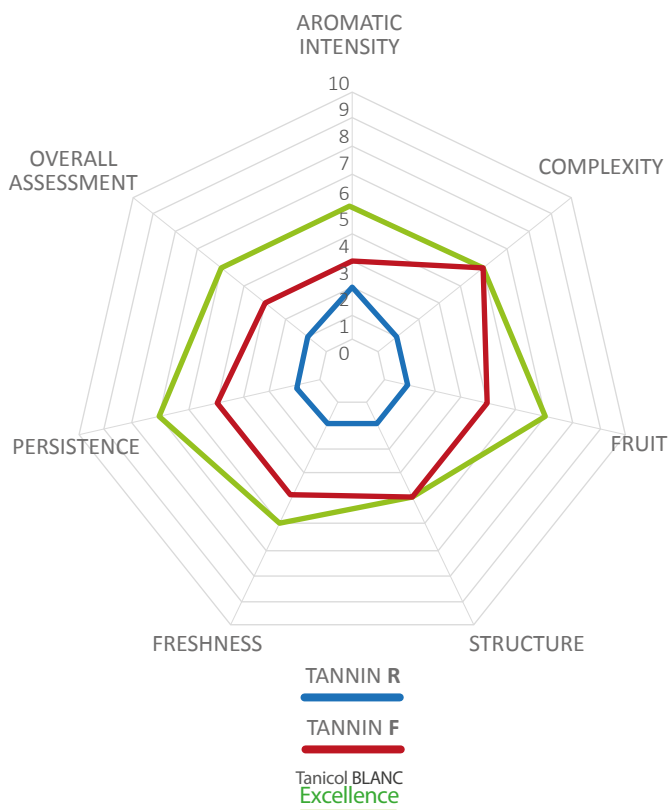
- Powerful antioxidant properties without creating bitterness or tartness thanks to its high grape tannin content. Helps limit sulphur dioxide production in white wines.
- Protects colour and aroma against premature ageing.
- Adds balanced and well-rounded structure to the wine.
- Enhances the wine's aromatic profile.

During finishing:

- Re-establishes youthful characteristics in white and rosé wines, adding renewed freshness and increasing aromatic intensity.
- Increases complexity and longevity. Protects colour and aroma against premature ageing.
- Recovers citrus (lemon and grapefruit) and fresh, grassy nuances and thiolic notes (depending on grape variety).

In production of sparkling wines:

- Application to the cuvée produces fresh, intense, rounded, full-bodied sparkling wines free from bitter or astringent notes.



Desired effect	When to apply	Dosage (g/hl)
Enhanced aroma and increased phenolic potential	Winemaking	1-15 g/hl Rosé and white wines
Enhanced aroma	Finishing	1-10 g/hl white wine.

## ORGANOLEPTIC QUALITIES

Figure 1. Comparative organoleptic study of **Tanicol Blanc EXCELLENCE** and other specific white wine tannins (dosage: 10 g/hl). Note the increased aromatic intensity in the nose and the freshness and persistence in the mouthfeel created by Tanicol Blanc Excellence.

## COMPOSITION

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Combination of condensed (*Vitis vinifera*) and hydrolyzable tannins.

## INSTRUCTIONS FOR USE

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

PRECAUTIONS: Perform laboratory tests to adjust dose and evaluate its filterability.

## PHYSICAL APPEARANCE

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Fine chestnut-brown granules.

## PACKAGING

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1-kg packs.

## PHYSICO-CHEMICAL PROPERTIES

EP 011 (REV.0)

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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

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## STORAGE

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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 Regulation (UE) 2019/934.*

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