

# Tanicol **ONE L**

Antioxidant effect and protector of naturally occurring polyphenols in grapes – easy application during harvesting

## — Characteristics

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Tanicol ONE L is an ellagitannin (chestnut) ideal for use during the initial stages in the production of red wines. This is due to its high antioxidant effect, its ability to react with peptides and proteins to protect the naturally occurring polyphenols in grapes and its positive effect on the colour of the wine. Its liquid format enables it to be easily applied when the grape has been received.

## — Application

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- During vinification to reduce the amount of sulphur dioxide; antioxidant effect.
- On grapes with poor sanitary conditions; antioxidant effect.
- During the vinification of red wines, to enhance the final colour intensity of the wines.
- During the vinification of red wines with short macerations, to protect the naturally occurring polyphenols in grapes.
- During productions involving immature grapes, to complement their structure.

Desired effect	Application	Dosage
Enhanced organoleptic properties	Initial stages of vinification	30-120 ml/hl
Inhibited laccase activity	Receipt of the grapes	>120 ml/hl

## — Composition

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Hydrolysable tannin (*Castanea sativa*) in a 30% aqueous solution and sulphur dioxide (E-220). (Contains sulphites: <1000 ppm)

### Organoleptic characteristics

- Three-way antioxidant effect: oxygen consumption, antioxidant effect and heavy metal precipitation (chemical oxidation catalysts).
- Antioxidant protection through inhibited laccase activity during harvests with poor sanitary conditions.
- Positive effect on the colour intensity of red wines, due to phenomenon of co-pigmentation.
- Contribution to the precipitation of peptides and proteins in the must, thus protecting the naturally occurring phenols in grapes.

### Instructions for use

Apply directly or in a diluted form (1:1) to the harvest or the deposit. Homogenise after adding, in case it is added to the vat.

Optimal results occur with the PYXIS dosage system, which guarantees an accurate homogenisation of the product.

### Physical appearance

Dark brown-coloured liquid.

### Packaging

22 Kg package.

### Physiochemical and microbiological properties

EP 393 (rev.0)

Total phenols [%] *	> 65
Ash [%] *	< 4
Insoluble fraction [%]*	< 2
As [mg/kg] *	< 3
Fe [mg/kg] *	< 50
Pb [mg/kg] *	< 5
Hg [mg/kg] *	< 5
SO <sub>2</sub> [mg/l]	< 1000
Density at 20 °C (g/ml)	1.10 – 1.14
Dry residue [%](p/p)	< 25

(\* ) Value refers to dry raw material.

### Storage

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

Once opened, use the product as soon as possible.

Best before: 2 years after packaging.

RGSEAA: 31.00391/CR

*This product complies with the International Oenological Codex and Regulation (EU) 2022/68.*