

## Tanicol RED VINTAGE

Accentuated fruit notes.

### CHARACTERISTICS

**Target: fruit.** Intensifies wines' fruit potential. When applied during ageing or prior to bottling, it highlights red and black fruit descriptors (black cherry, strawberry, plum and bilberry) while giving the wine greater structure and roundness. When applied during devatting, it emphasizes and defines varietal characteristics.

**Powerfully beneficial effect on colour stability** due to its high reactivity and capacity to combine with anthocyanins.

### APPLICATIONS AND DOSAGE

During alcoholic fermentation:

- Its grape-derived tannins make it especially reactive to anthocyanins.
- Initially combines with anthocyanins released in the first (aqueous) phase of maceration. Prevents colour loss and ensures better ageing.

During devatting

- Increases grape-derived condensed tannin content, creating balanced proportions of anthocyanins and tannins.
- Adds balanced and well-rounded structure to the wine.
- Enhances the wine's aromatic profile.

During finishing:

- Intensifies wines' fruit potential. Increases fruity notes and accentuates varietal characteristics.

Desired effect	When to apply	Dosage (g/hl)
Enhanced aroma and increased phenolic potential	Fermentation Devatting	Rosé and white wines 10-20 g/hl Red wines 10-40 g/hl
Greater colour stability		Red wines 20-40 g/hl
Enhanced aroma	Finishing	1-15 g/hl white wines 5-30 g/hl Red wines

## ORGANOLEPTIC QUALITIES

- When applied during fermentation and/or devatting, it guarantees colour stability and enhances ageing.
- Creates aromatic complexity by boosting red and black fruit notes (black cherry, strawberry, plum and bilberry), accentuating varietal typicity in red wines. In white wines it creates characteristic white fruit and peach notes.
- Adds structure to produce a smooth and mild mouthfeel.
- Impeccably complements the wine's other qualities.
- Tempers bitterness and greenness in grapes lacking phenolic ripeness.
- Accentuates the sensations of body and volume in the mouthfeel, enhancing freshness while preserving varietal characteristics.
- Enhances colour intensity and ageing potential.

## COMPOSITION

Condensed grape-seed (*Vitis vinifera*) and red-fruit wood tannin.

## INSTRUCTIONS FOR USE

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

Brown fine granules.

## PACKAGING

1-kg packs.

## PHYSICO-CHEMICAL PROPERTIES

EP 815 (REV.0)

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 Regulation (UE) 2019/934.*