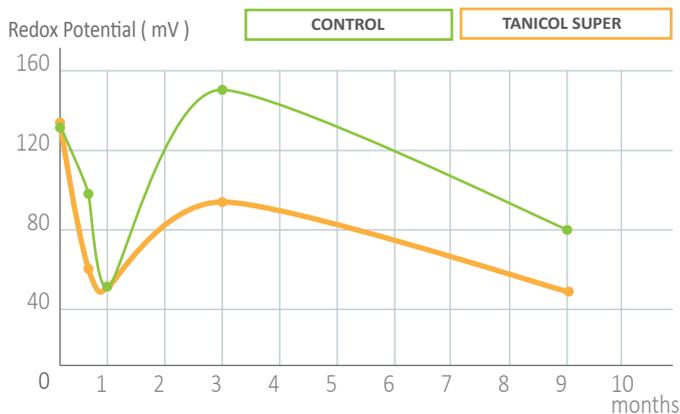
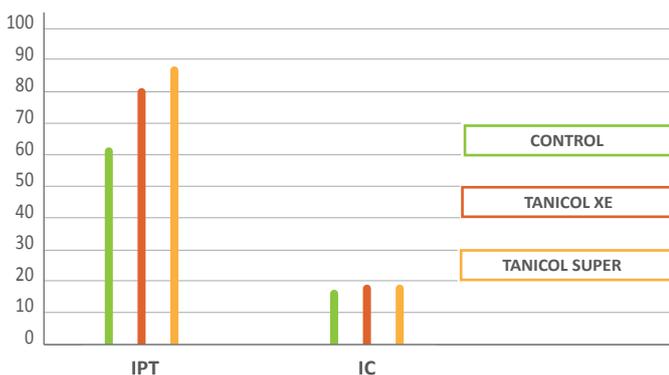


## Tanicol SUPER

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

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Dark brown granules with an astringent taste.

## PACKAGING

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1-kg packs.

## PHYSICO-CHEMICAL PROPERTIES

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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

## 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 EC Regulation No 606/2009.*