TANNIN



Tanin gallique à l'alcool

Thanks to its antioxidant, antiseptic and laccase activity inhibitive character, Tanin Gallique à l'alcool protects the organoleptic and aromatic qualities of white and rosé wines. Used as a fining aid, it accelerates excess proteins precipitation.



PRODUCT CHARACTERISTICS

- Formulation: Gallic tannin granulated extracted by alcohol.
- Enological benefits: Tanin gallique à l'alcool's antioxidant capacity helps to limit SO₂ additions and optimise maceration with skins. Its capacity to inhibit laccase activity also makes it an effective aid in the protection against botrytis. Tanin gallique à l'alcool helps to remove reduced notes, and decreases protein instability.

When used during fining, it accelerates the precipitation of excess proteins.



DIRECTIONS FOR USE

- Instantly soluble, Tanin Gallique à l'alcool is ready to use. Dissolve in 10 time its weight in water, must or wine. Add into the tank during a pump-over or during a transfer in order to have a perfect homegenisation.
- **Dosage:** Healthy grapes: 3 to 5 g/hL. Spoiled grapes: 5 to 15 g/hL. Protein removal: 5 to 10 g/hL. Improved fining and tasting: 3 to 5 g/hL. Sparkling wine bottling: 0.5 to 4 g/hL.

The dosage of tannins depends of each type of wine and winemaking imperatives to be achieved. Take advice from your oenologist in order to comply with the oenological codex (OIV).

Botrytest® is an easy tool to measure the laccase activity, which helps to determinate the adapted quantity of Tanin Gallique à l'Alcool to be added to the must.



SPECIFICATIONS

PHYSICAL

• Appearance & colour: Brown granulate

CHEMICAL

- Total phenols: \geq 80 %
- **Humidity:** < 10 %
- Ashes: < 4 %

LIMITS

- **Lead**: < 5 mg/kg
- Mercury: < 1 mg/kg
- Arsenic: < 3 mg/kg
- **Iron**: < 50 mg/kg
- Insoluble matter (water): < 2 %



PACKAGING & CONSERVATION

- ◆ Bags of 1 kg and of 12,5 kg.
- Store in its original packaging hermetically sealed, in a cool, clean and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.

GD/20-07-2021. For oenological use. This document is correct at the time of publication and is provided for information purposes only, without commitment or guarantee. This product should be used in accordance with the relevant legislation and standards. In accordance with the EU Regulation n°2019/934 (and its modifications).