

TANNIN



Tan'Excellence®

Tan'Excellence® is a synergistic formulation of stave quality oak tannins and grape tannins for aging high quality wines.



PRODUCT CHARACTERISTICS

- **Formulation:** Specific combination with proanthocyanidic tannins, grape tannins and ellagic tannins (stave quality oak).
- **Oenological benefits:** Tan'Excellence® is the result of rigorous selection of the best tannins for optimal results when used after the fermentation and throughout the maturation. It promotes the **balance** and **elegance** of top quality red wines.

Tan'Excellence® helps to prepare red wines for maturation after fermentation: it **stabilises the colour** (binding free anthocyanins), **prevents premature oxidation, whilst reinforcing and balancing the tannic structure**.

During aging, Tan'Excellence® can be used for managing wines' redox potential as well as for balancing the structure, complexity and length on the palate, without adding bitterness. Tan'Excellence® improves the cellaring potential of top quality red wines.



DIRECTIONS FOR USE

- Instantly soluble, Tan'Excellence® is ready to use. Dissolve 10 times its weight in wine or water. Add into the tank during a pump-over or during a transfer in order to have a perfect homogenisation.

- **Dosage:** *End of fermentation:* 5 to 30 g/hL. *During aging:* 5 to 20 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).



SPECIFICATIONS

PHYSICAL

- **Appearance & colour:** Brown granulates

CHEMICAL

- **Total phenols:** > 65 %
- **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

- 1 kg bags (in 10 kg box).
- 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/07-07-2021. 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).

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