

FAQS TANNINS

The phenolic content of grapes is influenced by grape variety, climatic conditions, and viticultural practices. Tannins used in winemaking are mostly derived from grape, oak, gal-nuts, and exotic wood. They have many applications in winemaking depending on their origin and production method: anti-oxidant, anti-oxidasic, protein removal, color stabilization, redox potential regulation, reduce green characters perception and reductive notes, increase wine structure, and balance mouthfeel. To meet the multiple objectives of structure, sweetness, and early stability of the wines, Lamothe-Abiet offers modern solutions that combine ease of use, quality, and effectiveness. The result of rapidly evolving research, the tannins of our range are created in our specialized production unit. The quality of the products and their effectiveness are guaranteed by rigorous selection of the raw materials, and by our knowledge and control of the production process. The specific granulated formulation of our **instantly soluble tannins** means that they can be added directly to grapes, musts, or wines without preparation.

A BIT MORE ABOUT COLOR IN WINE...

Each grape has its own phenolic potential (tannins, anthocyanins) that determines the color of the future red wine. The initial color of red wine is mainly due to anthocyanins, extracted from grape skins during the winemaking process. Anthocyanins are small, water soluble molecules that are extracted early in the process. Tannins can have very different structures and dimensions. The smallest tannins can be extracted quite easily, while larger tannins require physical breakage of berry skin cells to allow diffusion into must. Anthocyanins are highly unstable and able to react fast with other wine compounds resulting in loss of color. Stabilization of wine pigments can occur via co-pigmentation or condensation. Once the grapes have been harvested, the operations that promote the extraction and conservation of this potential will help to give the desired color.

WHAT IS A "SACRIFICIAL" TANNIN?

When grapes are crushed, proteins are released and bind first with tannins to precipitate. The first tannins available are the skin tannins, which are usually the most interesting for future wine structure and mouthfeel. Sacrificial tannins are added on grapes and react with proteins, thus preventing the freshly extracted skin tannins from precipitating.

HOW DO I USE TANNINS TO STABILIZE COLOR?

Color stabilizing tannins are usually added at the early stage of fermentation. These tannins, such as SOFTAN® VINIFICATION are high in catechins that polymerize anthocyanins during pigment extraction from the grapes. Polymerization prevents excessive precipitation of the color during ageing, thus maintaining more stable color over the life of a wine.

WHAT IS THE BEST TANNIN STRATEGY WHEN WORKING WITH FLASH DÉTENTE?

Due to flash détente's ability to extract quickly and at early stages maximum compounds from the skin and pulp of grapes, it is advised to use tannins rich in catechin such as SOFTAN® VINIFICATION as soon as possible, in treated must.

WHAT ARE THE BEST TANNINS TO USE IF HARVEST HAS MOLD OR BOTRYTIS?

The best tannins to use for mold infected fruit are high reactivity tannins for binding and inactivating oxidative enzymes (laccase and PPO), and for antioxidant protection of the must. For white grapes, we recommend the addition of TANNIN GALLIQUE A L'ALCOOL as soon as possible, at harvest, during destemming or juice collection. It may also be used post-fermentation if any laccase is detected in the wine. For red grapes, the multiple concerns are preventing the browning enzymes from causing oxidation, lack of tannin for structure, loss of color, and negative flavors from the mold. A broad spectrum fermentation tannin like PRO TANIN R® is perfect for addressing these multiple factors.

WILL ADDING TANNIN TO MY WHITE OR ROSÉ WINE HELP WITH PROTEIN STABILITY?

Fermentation and ageing tannins can certainly help with protein stability. At wine pH, tannins are negatively charged and have an affinity for positively charged proteins, thus improving protein stability. Finishing tannins may improve protein/heat stability and should be done prior to the addition of bentonite to improve the effectiveness or reduce the amount needed of the bentonite.

CAN I TREAT REDUCTION WITH TANNINS?

Mercaptans are sulfur compounds responsible for negative odors such as cabbage and onion. Tannins, particularly ellagitannins, can reduce mercaptan content wine via a direct condensation reaction. TAN&SENSE® VOLUME showed very good results in removing mercaptans and treating 'reductive' wines.

HOW TO REDUCE GREEN CHARACTER?

Certain finishing tannins are more suitable for reducing 'green' qualities by promoting more fruit to show in a wine and masking with oak. SOFTAN SWEETNESS® is an excellent example of this kind of tannin.

CAN I REDUCE SO₂ BY USING TANNINS DURING AGEING?

Absolutely. Tannins play a vital role as an effective antioxidant in wines, making them a great tool for lowering the need for SO₂ as part of a comprehensive strategy.

HOW LATE BEFORE BOTTLING AND FILTRATION CAN I ADD FINISHING TANNINS?

Finishing tannins should be integrated prior to bottling filtration before the polishing crossflow or pad filtration. Lamothe-Abiet finishing tannins can be added up to 2 days pre-bottling.

CAN TANNINS REFRESH A TIRED OR OXIDIZED WINE?

TAN&SENSE® FORTE AND TAN&SENSE® VOLUME are excellent tools for helping bring a tired wine back to its full potential. These are specific ageing and/or finishing tannins that will refresh a wine that has lost aromatics through oxidation, either in barrels, tanks, flex cubes, kegs, and other containers if not sealed or topped properly.