

TANIN CAS

TANINS



↓ ŒNOLOGICAL APPLICATIONS

TANIN CAS a preparation of hydrolysed Limousin oak tannin specially selected for quality wines.
It is used to add structure, stabilise colour and contribute to the aroma of both red and white wine.
It can also benefit young sparkling wine, added via the liqueur.

↓ INSTRUCTIONS FOR USE

Dissolve **TANIN CAS** in 10 times its volume of cold water and filter.
TANIN CAS should be added after the malo-lactic fermentation, several weeks after fining but before the filtration preceding bottling.
At this stage it should be added directly to the wine via a remontage.
Add to sparkling wine via the expedition liqueur.

↓ DOSE RATE

- For still white wine : 4 to 10 g/hL of wine.
 - For red wine : 5 to 20 g/hL of wine.
 - For sparkling wine : 1 to 4 g in the volume necessary for treating 100 bottles.
- It is advisable to perform fining trials prior to use.
TANIN CAS is also available in liquid form which can be added directly to the wine.

↓ PACKAGING AND STORAGE

- Packs of 1 kg and 25 kg
- Store in a dry environment which is well ventilated at a temperature between 5 and 25 °C.
Use liquid **TANIN CAS** within 1 year of opening.
The recommended use by date is marked on the packaging.