

TANIN SR

TANINS



↓ OENOLOGICAL APPLICATIONS

TANIN SR is an extract of concentrated catechin tannins with tannic acid content greater than 70%.
Added during maceration of red wine it helps to stabilise colour and improve structure.
It can also be used with white wine to impart roundness.

↓ INSTRUCTIONS FOR USE

TANIN SR should be dissolved in a small volume of warm water : this operation should be realized under agitation to avoid lumps formation. Added **TANIN SR** to the wine via a remontage.
Alternatively, either can be added during maceration or vinification.

↓ DOSE RATE

- During maceration: add 15 to 30 g per 100 kg of grapes, mix well.
- During vinification: add 15 to 30 g/hL of wine and aerate.

↓ PACKAGING AND STORAGE

- Packs of 1 kg ,5 kg and 15kg

Store in a dry environment which is well ventilated at a temperature between 5 and 25 °C.

The recommended use by date is marked on the packaging.