

TAN REACTIVE

Stabilizes colour and enhances structure.

CHARACTERISTICS

This condensed grape-seed tannin's high reactivity and its capacity to combine with anthocyanins has a powerfully beneficial effect on colour stability. It increases the wine's phenolic potential, making it much more robust and enhancing its structure. It produces excellent results when applied during fermentation and devatting or when added to finished wine.

APPLICATIONS AND DOSAGE

During winemaking:

- Initially combines with anthocyanins released in the first (aqueous) phase of maceration. Prevents colour loss and ensures better long-term colour stability. Powerful antioxidant.

During devatting:

- Compensates for the grapes' condensed tannin, creating balanced proportions of anthocyanins and tannins.

During finishing and prior to bottling:

- Adds structure and enhances the wine's organoleptic properties. Enhances in-bottle stability. Removes reduction notes.

Desired effect	When to apply	Dosage (g/hl)
Improved phenolic potential	Winemaking	Red wines: 5-20g/hl
Barrel-ageing	Devatting	
Colour stabilization	Malolactic fermentation	
	Storage and ageing	
Enhanced structure and balanced mouthfeel	During finishing and prior to bottling	Red wines: 5-15g/hl
Removal of reduction notes		Rosé and white wines: 1-5g/hl

A preliminary laboratory test is recommended to determine optimum dosage.

ORGANOLEPTIC QUALITIES

- Greatly increases structure and body.
- When applied in winemaking and/or devatting, it guarantees and enhances long-term colour stability. Particularly apt for oxidative varieties.
- Accentuates the sensations of body and volume in the mouthfeel.
- Impeccably complements the wine's other qualities.
- Provides antioxidant protection.

COMPOSITION

Condensed tannin derived from grape seeds (*Vitis vinifera*).

INSTRUCTIONS FOR USE

- Prepare a 10% solution, dissolving the tannin in wine and stirring vigorously.
- Add to the wine and stir until thoroughly mixed.

PRECAUTIONS: In refining it is recommended to add the product, 1 or 2 weeks before bottling, on stabilized wine and filter the wine before bottling. Perform laboratory tests to adjust dose and evaluate its filterability.

PHYSICAL APPEARANCE

Reddy-brown powder.

PACKAGING

0.5-kg packs.

PHYSICO-CHEMICAL PROPERTIES EP 829 (REV.2)

Total phenols [%]	> 65
Moisture [%]	< 10
Ash [%]	< 4
Insoluble fraction [%]	< 2
As [mg/kg]	< 3
Fe [mg/kg]	< 50
Pb [mg/kg]	< 5
Hg [mg/kg]	< 1

STORAGE

Store in the original packaging in a cool, dry and odour-free place.

Use the product as soon as possible after opening.

Best before: 5 years from packaging.

RGSEAA: 31.00391/CR

This product complies with the International Oenological Codex and Regulation (UE) 2019/934.

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