

## Tanicol ONE

Antioxidant effect and protector of naturally occurring polyphenols in grapes.

### CHARACTERISTICS

**Tanicol ONE** is an ellagic tannin (chestnut) perfect for the first stages of red wine elaboration process due to its high antioxidant effect and its capacity to react with peptides and proteins to protect the naturally occurring polyphenols in grapes, as well as its positive effect on colour.

### APPLICATION AND DOSAGE

- During vinification, to reduce the amount of sulphur dioxide; has an antioxidant effect.
- On grapes with poor sanitary conditions; has an antioxidasic effect.
- During vinification of red wines, to enhance the final wine colour intensity.
- During vinification of red wines with short macerations, to protect naturally-occurring polyphenols in grapes.
- When making wine with incomplete maturity grapes, to complement its structure.

Desired effect	When to apply	Dosage (g/hl)
Improve organoleptic properties	First stages of vinification	10-40g/hl
Inhibit lacasse activity	Barrelling process for fermentation	40g/hl

### ORGANOLEPTIC PROPERTIES

- **Three-way antioxidant effect:** oxygen consumption, antioxidasic effect and heavy metal precipitation (catalysts in chemical oxidation reactions).
- Antioxidant protection through lacasse activity inhibition during grape harvests with poor sanitary conditions.
- Enhances red wine colour intensity as a result of the copigmentation phenomenon.
- Produces the precipitation of must peptides and proteins thus protecting the naturally-occurring phenols in grapes.

### COMPOSITION

Hydrolysable tannin (*Castanea sativa*)

## DIRECTIONS OF USE

1. Prepare a 10 % solution dissolving the tannin in wine or must and stirring vigorously.
2. Cool and add to the must ensuring it is well combined.

**Note:** We recommend adding the tannin during one of the pumping overs in the winemaking process. We recommend adding at different successive times.

## PHYSICAL APPEARANCE

Ochre-coloured powder. Astringent taste.

## PACKAGING

1 kg and 15 kg packages.

## PHYSICO-CHEMICAL PROPERTIES EP 392 (REV.0)

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

*Product in compliance with the International Oenological Codex and the EC Regulation (UE) 2019/934.*