

# Tanicol **REDSENSE**

Wine sensory quality improvement in the production of red wines and rosés.

## CHARACTERISTICS

**Tanicol RedSense** is the perfect combination of ellagic tannin (chestnut), condensed tannin (grape seed) and tannin from red fruit trees, ideal for the winemaking of red wines and rosés.

**Tanicol RedSense** provides a total sensory quality improvement; it enhances the wine's colour intensity and stabilisation, improves the structure and body and mainly intensifies wine's fruit potential through the volatile compounds of tannin from red fruit trees. When applied in the first stages of vinification, it increases the red and black fruit taste descriptors, integrating them in the wine from the winemaking stage.

## PROPERTIES

- Increase of red and black fruit aromas through the volatile compounds of tannin from red fruit trees.
- Enhances red wine colour intensity as a result of the copigmentation phenomenon.
- Stabilisation of the colouring matter, triggered by the addition of condensed tannin.
- Three-way antioxidant effect: oxygen consumption, antioxidasic effect and heavy metal precipitation (catalysts in chemical oxidation reactions).
- Increased wine structure.
- Easy to dissolve due to its granulated format.
- Produces no dust when added, making it easier to handle by operators.
- The particles are not dispersed so the product is not wasted.

## APPLICATION AND DOSAGE

For use in the production of red wines and rosés when looking for a full sensory quality improvement, enhancing the colour intensity and stabilisation over time, as well as increasing the velvety unctuousness in the mouth and especially the aromatic complexity, enhancing the red and black fruit descriptors:

- Production of red wines with marked fruit notes, with bright and stable colours.
- Production of very aromatic and full-bodied rosé wines.
- Production of young red wines with short maceration times.
- Production of aromatic vintage wines.
- Production of wines with carbonic maceration.
- Production of wines with pre-fermentation maceration.
- Production of red wines by Thermovinification or Flash Détente.
- Production of teinturier varieties.

## APPLICATION AND DOSAGE

Desired effect	When to apply	Dosage (g/hl)
Full sensory quality improvement	First stages of vinification	Red wines: 10-40g/hl
		Rosé wines: 10-20g/hl

## ORGANOLEPTIC PROPERTIES

When **Tanicol RedSense** is applied in the initial elaboration stages, it leads to a full sensory improvement of red wines and rosés.

The volatile compounds of wood tannin from the red fruit trees, ethyl benzoate (cherry), acetophenone (strawberry, cherry, bach flower) and 2-octanone (fruit), enhance the red and black fruit characters, emphasising the wine's varietal typicity and giving rise to wines of high aromatic complexity with intense fruit notes.

Its ellagic fraction protects the extracted polyphenols preventing their oxidation and precipitation. As a result of the copigmentation phenomenon, the colour intensity is increased from the initial stages of winemaking.

The condensed tannin favours the formation of stable pigments. This stabilises the wine's colour over time, whenever there are changes in pH and when adding sulphur dioxide.

In addition, Tanicol RedSense refines the bitter and green notes arising from the deficient phenolic maturity and enhances the body and volume in the mouth, boosting freshness and respecting the varietal characters.

## COMPOSITION

Ellagic tannin (*Castanea sativa*), condensed tannin from grape seed (*Vitis vinifera*) and red fruit tree wood.

## DIRECTIONS OF USE

- 1.- Easy to dissolve: Prepare a 10 % solution dissolving the tannin in the wine or must.
- 2.- Add to the wine ensuring it is well combined.

## PHYSICAL APPEARANCE

Reddish-brown grains.

## PACKAGING

1 kg packages.

## PHYSICO-CHEMICAL PROPERTIES EP 391 (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.*