

Tanicol VINTAGE

Stabilizes colour and adds structure during maceration.

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 is highly effective when used during elaboration and devatting, increasing the wine's aroma and bringing to the fore its varietal characteristics.

APPLICATIONS AND DOSAGE

During winemaking:

- Its grape-derived tannins make it especially reactive to anthocyanins.
- Initially combines with anthocyanins released in the first (aqueous) phase of maceration. Prevents colour loss and ensures better long-term colour stability.

During devatting:

- Increases the grapes' condensed tannin, creating balanced proportions of anthocyanins and tannins.
- Adds balanced and well-rounded structure to the wine.
- Enhances the wine's aromatic profile.

Desired effect	When to apply	Dosage (g/hl)
Enhanced aroma and increased phenolic potential	winemaking & devatting,	Rosé wines 10-20 g/hl Red wines 10-40 g/hl
Colour stabilization		Red wines 10-40 g/hl

ORGANOLEPTIC QUALITIES

- When applied during fermentation and/or devatting, it guarantees and enhances long-term colour stability. Particularly apt for oxidative varieties.
- Creates aromatic complexity and enhances varietal characteristics.
- Adds structure to produce a smooth, sweet mouthfeel.
- Impeccably complements the wine's other qualities.
- Tempers bitterness and greenness in grapes lacking phenolic ripeness.
- Accentuates body and volume in the mouthfeel, enhancing freshness while preserving varietal characteristics.
- Enhances colour intensity and long-term stability.

COMPOSITION

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

INSTRUCTIONS FOR USE

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

It's recommended to carry out a previous laboratory test to determine the optimal dose.

PHYSICAL APPEARANCE

Fine tawny-coloured granules.

PACKAGING

1-kg packs.

PHYSICO-CHEMICAL PROPERTIES EP 865 (REV.1)

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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