

TANNIN

Pro Tanin R[®]



Specific proanthocyanidic tannins preparation for red wines. Pro Tanin R[®] improves colour stability and strengthens the antioxidant power, which makes the wine more stable over time.



PRODUCT CHARACTERISTICS

- ◆ **Formulation:** Preparation of proanthocyanidic tannins extracted with water, instantaneously soluble.
- ◆ **Enological benefits:** Pro Tanin R[®] prevents abrupt losses of colour matter (reaction with proteins) and **helps to stabilise the colour**. It also has an **antioxidant effect** and **helps to inhibit the laccase activity** of botrytised grapes, protecting anthocyanins and improving their stabilisation.

Pro Tanin R[®] facilitates the fining and clarification of red wines, thus improving their quality and stability over time.



DIRECTIONS FOR USE

- ◆ Dissolve previously in some must or wine, then add into the tank during a pump over or during a transfer in order to obtain a perfect homogenization.
- ◆ **Dosage:** *Healthy grapes:* 10 to 30 g/hL according to grape ripeness. *Botrytised grapes:* 30 to 80 g/hL at tank filling, according to laccase activity determinate by Botrytest[®]. *Fining:* 5 à 15 g/hL.

The dosage of tannins depends of each type of wine and winemaking imperatives to be achieved. The Botrytest[®] is an easy tool to measure the laccase activity, which helps to determinate the adapted quantity of Pro Tanin R[®] to introduce to the must. Take advice from your enologist in order to comply with the oenological codex (OIV).



TRIAL RESULTS

1. COLOUR OF FINISHED WINES

Graves, Cabernet Sauvignon, 2016
ABV: 11,5% • pH = 3,52



10 g/hL

20 g/hL

Laccase activity on must (U/mL)

Control	4
½ dose Pro Tanin R*	1
1 dose Pro Tanin R*	0

*Dose recommended by the Botrytest



SPECIFICATIONS

PHYSICAL

- **Appearance & colour:** Granulate brown

CHEMICAL

- **Total phenols:** > 65 %
- **Humidity:** < 10 %
- **Ashes:** < 4 %

LIMITS

- **Lead:** < 5 mg/kg
- **Mercury:** < 1 mg/kg
- **Arsenic:** < 3 mg/kg
- **Iron:** < 50 mg/kg
- **Insoluble matter (water):** < 2 %



PACKAGING & CONSERVATION

- Bag of 1 kg (in 10 kg box) and bags of 5 kg (in 10 kg box).
- Store in its original packaging hermetically sealed, in a cool and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.