



Tan&Sense® Forte

Tan&Sense® Forte is a pure oak tannin specifically selected for high quality wines.



PRODUCT CHARACTERISTICS

- ◆ **Formulation:** Pure oak tannins from stave quality.
- ◆ **Enological benefits:** Tan&Sense® Forte is a high quality tannin that can be used to manage wines' redox potential and clarification whilst respecting their balance and fruitiness. It can be used on white, rosé or red wines.



DIRECTIONS FOR USE

- ◆ Instantly soluble, Tan&Sense® Forte is ready to use. Dissolve in 10 times its weight in water. Add into the tank during a pump-over or during a transfer in order to have a perfect homogenisation. It can be used during ageing or a few weeks before bottling.
- ◆ **Dosage:** *Red wines:* 1 to 10 g/hL. *Rosé and white wines:* 0,5 to 3 g/hL.
The dosage of tannins depends of each type of wine and winemaking imperatives to be achieved. Take advice from your oenologist in order to comply with the oenological codex (OIV).
Lamothe-Abiet provides single-dose samples (for one bottle) to simplify the calculation of the treatment.



SPECIFICATIONS

PHYSICAL

- ◆ **Appearance & colour:** Brown granulate

CHEMICAL

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

LIMITS

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



PACKAGING & CONSERVATION

- ◆ Box of 4 bags of 250 g.
- ◆ Store in its original packaging hermetically sealed, in a cool, clean and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.