

#### DATA SHEET

TANIN SR TANINS

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TANIN SR is an extract of concentrated catechin tannins with tannic acid content greater than 70%.

Added during maceration of red wine it helps to stabilise colour and improve structure.

It can also be used with white wine to impart roundness.

# **INSTRUCTIONS FOR USE**

**TANIN SR** should be dissolved in a small volume of warm water : this operation should be realized under agitation to avoid lumps formation. Added **TANIN SR** to the wine via a remontage.

Alternatively, either can be added during maceration or vinification.

### DOSE RATE

- During maceration: add 15 to 30 g per 100 kg of grapes, mix well.
- During vinification: add 15 to 30 g/hL of wine and aerate.

# PACKAGING AND STORAGE

• Packs of 1 kg ,5 kg and 15kg

Store in a dry environment which is well ventilated at a temperature between 5 and 25 °C.

The recommended use by date is marked on the packaging.



**Institut Œnologique de Champagne** ZI de Mardeuil - Allée de Cumières BP 25 - 51201 EPERNAY Cedex France **Tél +33 (0)3 26 51 96 00** Fax +33 (0)3 26 51 02 20 *www.ioc.eu.com*  The information contained in this document is that which we dispose of to the best of our knowledge at this time. Users are still obliged to take their own precautions and carry out their own trials. All current regulations must be scrupulously observed.