

TANIN SR TERROIR

TANINS

➤ ŒNOLOGICAL APPLICATIONS

TANIN SR TERROIR is a combination of catechin tannins reinforced with grape seed tannins.

Added during maceration of red wine it helps to stabilise colour and reinforces the antioxidant properties of sulphur dioxide.

It can also be used post fermentation to improve structure and help colour stability.

➤ INSTRUCTIONS FOR USE

The powder should be dissolved in a small volume of warm water and added directly to the wine via a remontage. Ensure thorough mixing.

TANIN SR TERROIR can also be used to revitalise wines which have become tired due to prolonged storage.

➤ DOSE RATE

At our customers' request, **TANIN SR TERROIR** is available as a special made-up solution at 100 g/L.

• During winemaking:

- Maceration: 5 à 15 cL/hL

- Winemaking: 5 à 15 cL/hL

• Ageing: 5 à 30 cL/hL

POWDER:

• During winemaking:

This may be added during two of the winemaking operations:

- During maceration: add 5 to 15 g of **TANIN SR TERROIR** per 100 litres at the start of alcoholic fermentation when pumping over without aeration.

- During winemaking: add 5 to 15 g of **TANIN SR TERROIR** per 100 litres when pumping over, with aeration, or during racking and returning.

• During ageing:

Adding **TANIN SR TERROIR** can help improve the structure of wines that are 'tired' after being kept in a vat or a barrel.

Add the product at a quantity of 5 to 30 g of **TANIN SR TERROIR** per 100 litres of wine.

At the time of adding the product, we recommend aeration of the wine (and adjusting with BISULFITE, if necessary).

➤ PACKAGING AND STORAGE

• Packs of 1 kg, 5 kg, 15 kg and 25 kg

• 1 L and 5 L

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.