

TANIN TC

TANINS



↓ ŒNOLOGICAL APPLICATIONS

TANIN TC is an acid hydrolysed chestnut tanin adapted for use with other fining materials such as CRISTALLINE and other gelatine based finings.

It can be beneficial to wines by precipitating undesirable particulate matter, thus improving phenolic structure and general roundness.

↓ INSTRUCTIONS FOR USE

Dissolve **TANIN TC** in 10 times its volume of warm water, add to the wine via a remontage.

Ensure thorough mixing.

TANIN TC is especially effective if used in conjunction with other fining materials.

↓ DOSE RATE

- 7 to 8g of powder per hL of wine

↓ PACKAGING AND STORAGE

- Packs of 100g, 1 kg, 5kg, 25kg

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.