

# PRIVILÈGE DUO

## TANNINS

Every tannin is unique in terms of both its chemical-physical properties and its interaction with the wine. The **PRIVILÈGE** range of tannins produced by the IOC group is the result of selection of the finest base materials, careful combination of these materials and an exclusive extraction process distinguished by low-pressure and low-temperature working conditions. These conditions make it possible to extract solely and exclusively the tannins that will give the wine added structure and softness, as well as enhancing the overall complexity of the wine by drawing out the unique characteristics of each variety of grape. (For further information, contact your local agent or the oenology team at IOC Group).

### COMPOSITION

Oak tannins.

### TECHNICAL CHARACTERISTICS

**PRIVILÈGE DUO** is an oak-tannin-based preparation designed specifically to be used in synergy with the MAXIFLORE SATINE bacterium 48 hours before inoculating, in order to enhance the aromas in red wines.

### APPLICATIONS

Add **PRIVILÈGE DUO** 48 hours before inoculating the bacterium. Ensure it spreads evenly throughout the wine.

- Begin the MAXIFLORE SATINE acclimatization stage following the 1-Step procedure, inoculate the wines with the bacteria and mix well. Keep the wine at a temperature between 18-20°C.

See the MAXIFLORE SATINE technical information.

### DOSAGE

- 10 g/hL

### INSTRUCTIONS FOR USE

Dissolve 1 part of product in 10 parts of water, must or wine during pump-over, preferably using a Venturi tube.

### PACKAGING AND STORAGE CONDITIONS

- 250 g

When the package is closed, it must be stored in a cool, dry and ventilated place.

Once the package has been opened, it must be carefully re-closed and store as mentioned above.

# PRIVILÈGE BLEU

## TECHNICAL NOTES

In Oenology, the use of tannins answers several requirements according to their effect and interaction with various components:

**Organoleptic requirements and mouthfeel sensation; tannins' structuring role:** Through their interaction with the saliva proteins, wine tannins are responsible for the astringency during tasting. A moderated and delicate astringency contributes into creating an impression and a feeling of structure as well as volume and persistency in the mouth. In addition, the formation of complexes between tannins and polysaccharides conveys a smooth and generous sensation. Tannins will thus help your wine to evolve towards much more volume and roundness.

**Wines fining:** Young wines may be subject to unstable color and green sensations while tasting, astringent or even bitter. Those defaults can be weakened during the fining process, during which tannins contribute as adjuvants: by combining themselves to the wine proteins, they contribute to the clarification and stabilization of the wines, or avoid the effect of an "over-fining".

**Colour stabilization:** condensed tannins can form stable complexes through interaction with the wine anthocyanins (co-pigmentation phenomenon such as stacking). The ellagic tannins get an anti-laccase action which avoids the browning of the wine. All those different interactions contribute into stabilizing the wine color while ageing.

**Aromatic requirement and effects on Sulphur compounds:** some Sulphur compounds create and convey unpleasant aromas. In red wines, tannins combine with those substances, so as to reduce negative impacts.

**Antioxidant Action:** tannins get antioxidant properties; they can stop oxidation chain reactions due to free radicals. Thus, acting in synergy with the SO<sub>2</sub> and/or ascorbic acid, tannins offer to the winemakers a better control on the RedOx parameters of the wine during the fining stage.

FINING		PRE-BOTTLING	
White / Rosé	Red	White / Rosé	Red
<b>Average doses in g/hL</b>			
<small>Please contact your local agent or the oenological team of the IOC to determine the sensorial and technical effects of the tannin and optimize its dosage</small>			

Product	White / Rosé	Red	White / Rosé	Red	Notes
Privilège Bleu 	1 - 5	5 - 15	1 - 5	1 - 15	Recommended for pre-bottling phase
Privilège Noir	1 - 5	5 - 10	1 - 5	1 - 10	Recommended for pre-bottling phase
Essential OAK Barrel	1 - 5	5 - 10	1 - 5	1 - 10	Recommended for pre-bottling phase
Essential OAK Progress	1 - 5	5 - 15			Improve structure, stabilizes color
Essential OAK Strong	1 - 5	5 - 10	1 - 5	1 - 10	Recommended for pre-bottling phase
Essential OAK Sweet	1 - 5	5 - 15	1 - 5	1 - 15	Recommended for pre-bottling phase
Essential Passion	1 - 5	5 - 15			Antioxidant effect, strengthen varietal and fruity notes

To get a direct and quick evaluation of our tannins' effect on your wine, you should contact your local agent and the commercial IOC team. We are at your disposal to undergo assays at the cellar or in laboratory; in order to identify the tannin which suits best to your winemaking process, and its optimal dosage, so as to reach the result you aim.