

.eSSENTIAL READY HAWA

TANNINS

The **.eSSENTIAL** tannin range was elaborated by the R&D team of IOC, Institut Œnologique de Champagne, as the result of a broad program research. This range is based upon genuine blends of tannins extracted from cooperage-quality woods. It combines the selection of the best vegetal essences, from different botanical and geographical areas, to extraction techniques respectful of the raw materials.

Our range of tannins allows you to choose amongst our blends the one answering for the best your needs and winemaking process.

COMPOSITION

ESSENTIAL READY HAWA™ is a blend of ellagic tannins extracted from selected species of oak and gall nuts. The product is sold as a ready-to-use solution.

OENOLOGICAL APPLICATIONS

ESSENTIAL READY HAWA™ can be used as an additive for aging wines. Used when aging, or at the pre-bottling stage, **ESSENTIAL READY HAWA™** helps to gently round off the structure. Thanks to its antioxidant power, it enhances the fruity and woody notes in wines by delicately and harmoniously integrating the polyphenols and the volatile compounds in the wine. **ESSENTIAL READY HAWA™** also helps compensate for any lack of tannins during aging in wooden barrels, leading to both a longer lifespan for the barrels and optimal evolution of the wine.

DOSAGE

- 10-100 mL/hl (*see table on the back of this sheet*)

We recommend carrying out laboratory tests in order to establish the right dosage for the style of wine you are trying to achieve and the market it is intended for. In the case of well-structured and full-bodied wines with a high polyphenol content, these tests are crucial to understand how **ESSENTIAL READY HAWA™** interacts with the wine.

IMPLEMENTATION INSTRUCTIONS

Add the tannin directly to the wine during a pump-over, preferably using a Venturi injector.

Add **ESSENTIAL READY HAWA™** to the wine at the aging or pre-bottling stage, at least 48 hours before the final microfiltration. In the case of well-structured and full-bodied wines with a high polyphenol content, add it at least a week before.

PACKAGING AND STORAGE CONDITIONS

1l bottle.


Store the product in a cool, dry, well-ventilated and odourless environment at a temperature between 5°C and 25°C. Once the bottle has been opened, the product must be used swiftly.

TECHNICAL NOTE

The process of fining is one of the most important steps to achieving quality wines which meet the demands of the market. This is the time when the fermentation aromas blend with the varietal aromas to give the wine its final character. Young wines are often marked by green, astringent sensations in the mouth and a deep red colour – only during the fining stage do they evolve towards a fuller, rounder flavour, a more purplish-red colour and the expected varietal aromas.

Tannins are phenol compounds which play a vital role in the quality and stability of wines. Significant interest in adding tannins to wines has arisen thanks to their ability to react with numerous different compounds. Colour stabilization: the colour of a wine is stabilized through the formation of stable complexes between the coloured pigments (anthocyanins) in red wines and condensed tannins. Ellagic tannins perform an important anti-laccase action which allows them to prevent browning in white musts. All these interactions lead to a colour which remains more stable over time. Mouthfeel properties: the relationship between tannins and proteins is applied from the moment of tasting – for example, astringent tastes are linked to the reaction of the tannins in the wine with salivary proteins. Moderate, delicate astringency helps create a sense of structure, volume and persistence in the wine. Moreover, the formation of complexes between tannins and polysaccharides gives the tannins a fat, full-bodied feel. Antioxidant power: tannins are powerful antioxidants which can halt the chain oxidation reactions provoked by free radicals. Under this guise they act in synergy with SO₂ and ascorbic acid to protect the wine. They allow the winemaker to gain greater control over the redox parameters right from the fining stage. Protein precipitation: proanthocyanidin tannins combine with proteins. This property is used in the clarification and stabilization of wines (together with bentonite) or to treat the effects of overfining. Effects on sulphur compounds: some organosulphur compounds (thiols) are responsible for the unpleasant aromas or the sense of flattening in wines. In red wines, tannins combine with thiols leading to the elimination of a part of the unwanted thiols and therefore reducing the negative impact they produce.

MUST		FINING		PRE-BOTTLING	
W/R	R	W/R	R	W/R	R
Average doses given in g-mL/hL					
Perform laboratory tests to determine the technical and sensory effects of the tannin and establish the optimum dose.					

Privilège Bleu			1 - 5	5 - 20	1 - 5	3 - 20	Recommended for the pre-bottling stage
Privilège Noir			1 - 5	5 - 20	1 - 5	3 - 20	Recommended for the pre-bottling stage
Essential PEP	1 - 10	5 - 20	1 - 10	5 - 20	1 - 3	5 - 20	Stabilizes colour, improves structure, enhances varietal notes
Essential PEL	1 - 10	5 - 20	1 - 10	5 - 20	1 - 3	5 - 20	Improves structure, enhances varietal notes, antioxidant effect
Essential OAK Progress			1 - 5	10 - 20			Improves structure, stabilizes colour
Essential OAK Sweet			1 - 5	10 - 20	1 - 5	3 - 20	Recommended for the pre-bottling stage
Essential OAK Strong			1 - 5	5 - 20	1 - 5	3 - 20	Recommended for the pre-bottling stage
Essential OAK Barrel			1 - 5	5 - 20	1 - 5	3 - 20	Recommended for the pre-bottling stage
Essential Passion			1 - 5	10 - 20			Enhances fruity varietal notes, antioxidant effect
Essential Fresh					1 - 10	1 - 10	Refreshes white wines
Essential Free Off			0,5 - 2	5 - 20			Clarifies, eliminates sense of flattening
Essential Free Veg			5 - 10	10 - 20			Reduces grassy odours, enhances varietal notes
Essential Fine Barrel			1 - 5	5 - 20	1 - 5	3 - 20	Recommended for the pre-bottling stage
Essential Ready Hawa 			10-30 m/hL	30-100 mL/hL	10-30 m/hL	10-100 mL/hL	Ready for use. Improves structure, antioxidant effect

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.