

TANIN SR

TANINS



↓ OENOLOGICAL APPLICATIONS

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 stabilize color and improve structure.
It can also be used with white wine to impart roundness.

↓ INSTRUCTIONS FOR USE

Dissolve **TANIN SR** in about ten times its weight of water 35–40°C (95–104°F) and add at 1/3 sugar depletion during alcoholic fermentation, ensuring good homogenization. If a cold soak has been done, add **TANIN SR** during the first mixing. If a cold soak has been done, add **TANIN SR** during the first mixing.

↓ DOSE RATE

- Red must: 10 to 30 g/hL (100-300 ppm) (0.8-2.5 lb/1000 gal)

↓ PACKAGING AND STORAGE

- Packs of 1 kg

Dated expiration. Store in a cool, dry, odor-free environment. Reseal opened packaging immediately.