



## TANNIN BOLD

White, Rosé, Red  
Final tannin balancing

### CHARACTERISTICS

Scott'Tan™ Tannin Bold was developed to provide an amplified final touch to your wine. Wood, caramel and vanilla notes are highlighted on the nose and in the mouth of wines adjusted with Tannin Bold. These wines also exhibit a pronounced oaky aroma. Tannin Bold can increase the perception of sweetness, while also altering the tannin profile to reduce the perception of alcohol in reds.

### RECOMMENDED DOSAGE

#### Red, White and Rosé Wine

30 - 150 ppm	3 - 15 g/hL	0.25-1.25 lb/1000 gal
--------------	-------------	-----------------------

### DIRECTIONS FOR USE

Gradually add Tannin Bold into the wine during a transfer or mixing, mixing well to achieve homogeneity. After additions with Tannin Bold, we recommend continuing racking as normal. Final additions should be made at least three weeks prior to bottling.

### BENCH TRIAL PREPARATION

Prepare a 2.5% solution of Tannin Bold by mixing 2.5 g of Tannin Bold with 80 mL of deionized water in a 100 mL graduated cylinder. Once combined, bring the volume up to 100 mL.

Bench Trial Recommendations (*Per 375ml bottle*):

Target Addition	lbs/1000 gal	mL's of 2.5% Lab Dilution
3 g/hL	0.3	0.45
10 g/hL	0.8	1.50
15 g/hL	1.3	2.25

Allow a minimum of 24 hours before tasting the results.

### PACKAGING and STORAGE

Dated expiration. Unopened the shelf life is 5 years at 18°C (65°F). Once opened keep tightly sealed and dry.

*This information is herein true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee expressed or implied, or as a condition of sale of this product.*

Document Edited 2/3/14RMS

