



## TANNIN FINESSE

White, Rosé, Red  
Final tannin balancing

### CHARACTERISTICS

Scott'Tan™ Tannin Finesse was developed as a stylistically new world finishing tannin, but with an eye on organoleptic balance. This proprietary tannin has shown to lower the perception of alcohol and hotness in reds and as well as perceived “biting” acidity in whites. Aromatically, it can exhibit tropical notes in chardonnay and red fruit in cabernet sauvignon. Tannin Finesse will also heighten perception of oak and sweetness.

### RECOMMENDED DOSAGE

#### Red, White and Rosé Wine

30 - 150 ppm	3 - 15 g/hL	0.25-1.25 lb/1000 gal
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### DIRECTIONS FOR USE

Gradually add Tannin Finesse into the wine during a transfer or mixing, mixing well to achieve homogeneity. After additions with Tannin Finesse we recommend continuing racking as normal. Final additions should be made at least 3 weeks prior to bottling.

### BENCH TRIAL PREPARATION

Prepare a 2.5% solution of Tannin Finesse by mixing 2.5 g of Tannin Finesse 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.*

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