



## TANNIN RICHE

White, Rosé, Red

*Finishing tannin for red and white wine*

### CHARACTERISTICS

Tannin Riche is a cellaring and finishing tannin notable for enhancing complexity. Derived from 100% toasted French oak, Tannin Riche imparts hints of coconut and vanilla together with a perception of sweetness. It will contribute the final touch for your wine.

### RECOMMENDED DOSAGE

#### White and Rosé Wine

30-70 ppm	3-7 g/hL	0.24-0.58 lb/1000 gal
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#### Red Wine

30-150 ppm	3-15 g/hL	0.24-1.25 lb/1000 gal
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### DIRECTIONS FOR USE

Gradually add Tannin Riche into the wine during a transfer or mixing, mixing well to achieve homogeneity. After additions with Tannin Riche 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 Riche by mixing 2.5 g of Tannin Riche 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*):

<u>Target Addition</u>	<u>lbs/1000 gal</u>	<u>mL's of 2.5% Lab Dilution</u>
3 g/hL	0.2	0.45
5 g/hL	0.4	0.75
7 g/hL	0.6	1.05
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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