



UVA'TAN SOFT

Red Must, White, Rosé and Red Wines

Grape skin tannin for fermentation and cellaring

CHARACTERISTICS

Uva'Tan Soft is made entirely from grape skin tannins. They are extracted directly from fresh grapes after pressing to avoid the oxidation of the polyphenols. These highly reactive tannins are characterized by very low astringency. Like its sister product Uva'Tan, Uva'Tan Soft can be used in fermentations as well as in cellaring and finishing. During fermentations Uva'Tan Soft can be useful when the grapes' natural tannins are insufficient and softness is a concern. Post-fermentation it can be used to stabilize color, soften structure and provide anti-oxidant protection. Used prior to barreling it can improve integration of tannins. Additions of Uva'Tan Soft should be made well in advance of bottling (six weeks at least) to assure complete polymerization and settling. Additions closer to bottling may still have a beneficial effect but filtration throughput will likely be reduced. At low dosages, Uva'Tan Soft will optimize the aging potential of white and rosé wines.

RECOMMENDED DOSAGE

Rosé Wine

50-200 ppm	5-20 g/hL	0.42-1.6 lb/1000 gal
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White Wine

50-150 ppm	5-15 g/hL	0.42-1.2 lb/1000 gal
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Red Must

50-400 ppm	5-40 g/hL	0.42-3.2 lb/1000 gal
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Red Wine

50-300 ppm	5-30 g/hL	0.42-2.4 lb/1000 gal
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DIRECTIONS FOR USE

Sprinkle Uva'Tan Soft evenly on to the must at the crusher or into the wine during a transfer or racking. Further additions can be during the next 2-3 rackings followed by organoleptic evaluation. Final additions can be made up to 3 weeks before bottling though 6 weeks are recommended to ensure complete polymerization, settling and optimal filtrations.

BENCH TRIAL PREPARATION

Prepare a 2.5% solution of Uva'Tan Soft by mixing 2.5 g of Uva'Tan Soft 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>
5 g/hL	0.4	0.75
10 g/hL	0.8	1.50
15 g/hL	1.3	2.25
20 g/hL	1.7	3.00
30 g/hL	2.5	4.50
40 g/hL	3.3	6.00

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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