



UVA'TAN

White, Rosé, Red

Grape seed and skin tannin for fermentation and cellaring

CHARACTERISTICS

Uva'Tan is composed entirely of grape tannins (seeds and skins). It is high in polyphenols and low in astringency. Uva'Tan can be used both during fermentation and later during cellaring and finishing. For fermentations, Uva'Tan is particularly useful when natural grape tannin levels are deficient. Post-fermentation it can be used to stabilize color, enhance structure and provide anti-oxidant protection. Used prior to barreling it can improve integration of tannins in wines. It is recommended that Uva'Tan additions be made well in advance of bottling (6 weeks at least) to assure complete polymerization and settling. Additions closer to bottling will still have a beneficial effect but filtration throughput will likely be reduced.

RECOMMENDED DOSAGE

Rose 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 evenly on the must at the crusher or into the wine during a transfer or racking. Further additions can be made 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 filtration.

BENCH TRIAL PREPARATION

Prepare a 2.5% solution of Uva'Tan by mixing 2.5 g of Uva'Tan 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. Store between 10-25°C (50-77°F) in a dry, dark, odorless environment.

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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