

TANNALLIER

Tannin of great elegance, ideal for refining

CHARACTERISTICS

It is an oenological tannin obtained from the precious "Merrain" wood of French oak. TANNALLIER is a chamois-coloured powder soluble in water and wine, with an astringent-sweet taste. The product also contains polysaccharides and cyclic aldehydes able to transfer to the wine the organoleptic properties of wines aged in wooden cooperage.

TANNALLIER has an average-high surface electric charge.

APPLICATIONS

TANNALLIER derives from an accurate selection of the best wood of French oak, the famous "Merrain", characterised by a medium toasting degree. TANNALLIER is ideal for all the refining phases of red wines, up to the preparation of the wine for bottling, as final "finissage". Used during refining, since the very beginning of devatting, it favours the oxidation-reduction balance, protects colour against oxidation, stops the action of free radicals and corrects situations such as lack of structure and excessive thinness. During the final stage for bottling preparation, TANNALLIER gives the wine the openness and the completeness of the desired aromatic range and corrects any lack of volume and body.

DOSES AND INSTRUCTIONS FOR USE

3-20 gr/hl when devatting to balance the tannin structure.

10-20 g/hl when bottling as a means for preventing oxidation.

Dissolve the product in water or wine in a ratio of 1:10 and add it homogeneously to the mass.

NOTES: It is advisable to carry out laboratory tests in order to define the optimum dosage and avoid undesired colloidal effects.

COMPOSITION

Oak tannin.

PACKING

1 kg package

This product is not dangerous. No safety data sheet is required.