

TANCHÊNE PLUS

Tannin for refining

CHARACTERISTICS

TANCHÊNE PLUS is a blend of precious French oak tannins (*Quercus robur* and *Quercus petraea*) the same as those transferred to the wine by the oak casks or *barriques*.

TANCHÊNE PLUS harmonises and strengthens the wine bouquet, rounds off the taste by increasing volume and persistency.

TANCHÊNE PLUS is a light-brown powder, easily soluble in water or wine, with a sweet and slightly astringent taste.

TANCHÊNE PLUS has an medium surface electric charge.

APPLICATIONS

TANCHÊNE PLUS is recommended for all premium wines:

- ⇒ in vinification on the mash or in the must for its antioxidant and antioxidasic effect
- ⇒ during the refining phase
- ⇒ combined with micro-oxygenation
- ⇒ just before bottling

DOSES AND INSTRUCTIONS FOR USE

2-5 g/hl in vinification

1-3 g/hl in white wines

3-10 g/hl in red wines

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

Blend of hydrolysable tannins.

PACKING

1 kg package, 10 kg bag

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