

TANROUGE

Granulated tannin for red wines

CHARACTERISTICS

TANROUGE is a tannin deriving mainly from exotic woods, with an analytical structure similar to that of tannins contained naturally in grapes.
TANROUGE is a dark red-brown granulated tannin, with a slightly astringent taste and without bitter aftertaste; TANROUGE is easily soluble in water or wine. TANROUGE has a high surface electric charge.

APPLICATIONS

TANROUGE is ideal for colour stabilisation of red wines from crushing to refining. TANROUGE intensifies the structure and is important for good wine preservation. Excellent as adjuvant for protein clarifications thanks to its high surface electric charge.

DOSES AND INSTRUCTIONS FOR USE

10 - 30 g/hl on the mash and/or in maceration
10 - 15 g/hl in red wines to strengthen their structure
5 - 10 g/hl in red wines for protein reduction

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 some small tests in order to define the optimum dosage and avoid undesired colloidal effects.

COMPOSITION

Mixture of condensed and hydrolysable tannins.

PACKING

1 kg package, 10 kg bag

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