

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.