

# TANNALLIER ÉLÉGANCE

## Tannin for Refining

### CHARACTERISTICS

TANNALLIER ÉLÉGANCE is a special blend of oak tannins, chamois-coloured powder easily soluble in water and wine, with a sweet but balanced taste. The toasting degree of the wood before extraction develops high quantities of polysaccharides and cyclic aldehydes deriving directly from wood and able to give wine tannins those aromatic and "sweetness" characteristics that are typical of products preserved in new wood.

### APPLICATIONS

TANNALLIER ÉLÉGANCE is an ellagic tannin of high-quality oak, especially designed for preparing great wines meant for ageing: it improves considerably their structure and aroma. Thanks to the special and intense aromatic characteristics of TANNALLIER ÉLÉGANCE, this tannin is ideal for preparing the "liqueur d'expédition" of sparkling wines prepared with the classical method, and as a pre-bottling finish of great white and red wines.

For white wines, it favours the equilibrium by preserving the bouquet.

### DOSES AND INSTRUCTIONS FOR USE

0.5-5 g/hl when preparing before bottling.

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.