

TANPLENUM

Fining specialty

CHARACTERISTICS

TANPLENUM is the result of a recent work of our Research and Development with valuable French oak tannins (*Quercus robur* and *Quercus petraia*), precious grape tannins and grape polysaccharides. TANPLENUM is a very efficient aid for improving the sensory quality of wine since it brings the same tannins that are transferred to wine during fining in oak barriques or casks, adding also volume, length and sweetness. TANPLENUM is a light-brown powder, easily soluble in water or wine, with a sweet and slightly astringent taste. TANPLENUM has a medium surface electric charge.

APPLICATIONS

TANPLENUM is recommended for all wines of quality meant for bottling where it:

- ⇒ harmonises and intensifies the bouquet
- ⇒ intensifies and rounds off the taste
- ⇒ increases the volume and taste persistence

DOSES AND INSTRUCTIONS FOR USE

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

COMPOSITION

Mixture of hydrolysable tannins, grape tannins and grape polysaccharides.

PACKING

1 kg package, 10 kg bag

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