

## BIOTAN

100% Grape tannin for enhancing wine structure

### **CHARACTERISTICS**

Biotan is a condensed tannin derived entirely from grape skins and seeds. It has low astringency and high polyphenolic richness. Biotan can be added to the must (juice) when grapes are low in indigenous tannin or after alcoholic fermentation to balance tannin deficiency, build structure, stabilize color or serve as an anti-oxidant. Using Biotan prior to barrel aging encourages tannin integration in the wine over time.

### **RECOMMENDED DOSAGE**

Red Must:	50-400 ppm	(5-40 g/hL)	0.42-3.2 lb/1000 gal
Red Wine:	50-300 ppm	(5-30 g/hL)	0.42-2.4 lb/1000 gal
Rosé Wine:	100-200 ppm	(10-20 g/hL)	0.83-1.6 lb/1000 gal
White Wine:	50-150 ppm	(5-15 g/hL)	0.42-1.2 lb/1000 gal

### **DIRECTIONS FOR USE**

Add Biotan directly to the grapes at the crusher, to the must or to wine during a pump-over to obtain good homogenization.

Additions can be made during the first two to three rackings, followed by an organoleptic evaluation. Final additions should be made at least six weeks before bottling to allow complete polymerization and settling. Successful additions can be added closer to bottling, but this may result in fewer throughputs during filtration.

### **BENCH TRIAL PREPARATION**

Prepare a 4.5% Biotan solution by adding 4.5 grams of Biotan to 80ml of deionized water in a 100ml volumetric flask. When dissolved, bring to volume of 100ml.

### **Bench Trial Recommendations (Per 375 ml bottle):**

<u>Target Addition</u>	<u>lb/1000 gallon</u>	<u>mls of Lab Dilution</u>
10 g/hl	0.83	0.83
15 g/hl	1.25	1.25
20 g/hl	1.66	1.66
30 g/hl	2.49	2.49
40 g/hl	3.32	3.32

Allow wine samples to polymerize by waiting 12-24 hrs before tasting results.

### **PACKAGING and STORAGE**

Biotan is available in 500 g packages. Unopened, it has a shelf-life of 4 years. Once opened, keep tightly sealed and dry.

*This information is herein true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee expressed or implied, or as a condition of sale of this product.*

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