

## TANIN GALALCOOL

*Specific tannin for the protection and treatment of white and rosé juice and wine, red wine, fruit wine and cider*

### **CHARACTERISTICS**

Tanin Galalcool is derived from the gall nut of chestnut trees. It was specifically developed for addition to light colored wines because it is colorless. Tanin Galalcool inhibits laccase activity and is recommended for use on grapes that have *Botrytis*, other molds, or rot. This tannin also prevents oxidation and protects against browning. When Tanin Galalcool is used in finished wine it can add structure while eliminating protein excess.

### **RECOMMENDED DOSAGE**

White and Rosé Juice:	50-150 ppm	5-15 g/hL	0.42-1.2 lb/1000 gal
White and Rosé Wine:	50-300 ppm	5-30 g/hL	0.42-2.4 lb/1000 gal
Red Wine:	50-300 ppm	5-30 g/hL	0.42-2.4 lb/1000 gal
Fruit, Cider:	50-200 ppm	5-20 g/hL	0.42-1.6 lb/1000 gal

### **DIRECTIONS FOR USE**

Add Tanin Galalcool directly to the grapes at the crusher, to the juice or to wine during a tank mixing to obtain good homogenization.

If the addition of Tanin Galalcool is post-fermentation, it is recommended to wait 3-6 weeks before proceeding with normal rackings, fining and bottling.

### **BENCH TRIAL PREPARATION**

Prepare a 4.5% Tanin Galalcool solution by adding 4.5 grams of Tanin Galalcool 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 Tanin Galalcool Lab Dilution</u>
5 g/hl	0.41	0.41
6 g/hl	0.50	0.50
7 g/hl	0.59	0.59
8 g/hl	0.67	0.67
9 g/hl	0.76	0.76
10 g/hl	0.83	0.83

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

### **PACKAGING AND STORAGE**

Tanin Galalcool is available in 1 kg packages. Unopened, it has a shelf-life of 4 years. Once opened each bag should be tightly sealed and stored in a dry environment.

*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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