

## TANIN GALALCOOL SP

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

### **CHARACTERISTICS**

This tannin has been specifically developed to enhance the structure of white wines. Due to specific organoleptic properties found in the gallnut tannins, Tanin Galalcool SP will enhance structure while maintaining softness on the palate. As a result of the high oxidative properties of gallic tannins, this product may also be used to help protect white grapes and fruit wine must from oxidation due to *Botrytis*, mold or rot.

### **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, Mead, Cider	50-200 ppm	5-20 g/hL	0.42-1.6 lb/1000 gal

**\*\* A small addition (2.5-5.0 g/hL) may help mask the perception of bitterness in a finished wine.**

### **DIRECTIONS FOR USE**

Add Tanin Galalcool SP 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 SP 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 SP solution by adding 4.5 grams of Tanin Galalcool SP 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 SP 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 SP 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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