

TANIN PLUS

Specific finishing tannin for white, red or rosé wines

CHARACTERISTICS

Tanin Plus is a preparation of American oak tannins that has been lightly toasted to impart a slightly softer, more aromatic character. It also enhances the structure and organoleptic complexity of wine. Tanin Plus maintains the regular properties associated with the use of tannins such as helping with clarification, stability, oxidation, and aging.

RECOMMENDED DOSAGE

Red Wine:	100-200 ppm	10-20 g/hL	0.83-1.6 lb/1000 gal
White Wine:	50-100 ppm	5-10 g/ hL	0.42-0.83 lb/1000 gal

DIRECTIONS FOR USE

Dissolve Tanin Plus in 10 times its weight in warm water (35°C/95°F) and then add to the wine during a pumpover for good mixing. Addition of Tanin Plus should be made a **minimum of three weeks** before bottling. After additions, proceed with normal racking.

BENCH TRIAL PREPARATION

Prepare a 4.5% Tanin Plus solution by adding 4.5 grams of Tanin Plus 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 Plus Lab Dilution</u>
5 g/hl	0.41	0.41
10 g/hl	0.83	0.83
12 g/hl	1.00	1.00
14 g/hl	1.17	1.17
16 g/hl	1.34	1.34
18 g/hl	1.51	1.51
20 g/hl	1.66	1.66
30 g/hl	2.49	2.49

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

PACKAGING AND STORAGE

Tanin Plus is available in 500 g 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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