

## TANIN VR COLOR

*Specific tannin for fermenting red wine*

### **CHARACTERISTICS**

Tanin VR Color is composed of natural catechin tannin which has been specifically formulated for use during red wine fermentations. Its unique reactivity provides a bridge between free anthocyanins and acetaldehyde. The result is to stimulate chemically covalent bonding between specific tannins and anthocyanin molecules. In your red wines this means superior color stability. Using enzymes can enhance these effects. When using Tanin VR Color in conjunction with enzymes such as HE Grand Cru or Color, it is best to add the enzyme at the crusher and wait 6-8 hours before adding the tannin.

### **RECOMMENDED DOSAGE**

Red Must:                    100-300 ppm   10-30 g/hL    0.8 – 2.4 lb/1000gal

### **PREPARATION FOR USE**

Add Tanin VR Color directly to the wine during a pump-over at 1/3 sugar depletion. If doing a cold soak, add Tanin VR Color during the first pump-over after maceration.

### **PACKAGING AND STORAGE**

Tanin VR Color is available in 1 kg and 5 kg bags. Unopened, Tanin VR Color has a dated expiration date. 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.*

Document Edited 5/22/2009

