

## TANIN VR SUPRA

*Specific tannin for fermenting red and fruit wine*

### CHARACTERISTICS

Tanin VR Supra is composed of proanthocyanic and ellagic tannins specifically formulated for use during red wine fermentation. During the first few days of extraction indigenous tannins bind with proteins and precipitate out creating an unbalanced tannin to anthocyanin ratio. Adding VR Supra at the start of fermentation protects the indigenous tannins, allowing them to remain in the wine. The indigenous tannins bind with anthocyanins to create a more stable color. Using enzymes can enhance these effects. When using Tanin VR Supra in conjunction with enzymes such as Color Pro or Color X, it is best to add the enzyme at the crusher and wait 6-8hrs before adding the tannin. If additional tannin is desired, taste the fermenting must and make additions in increments of 0.5lb/1000gal (6.25g/hl) with each pump-over until desired astringency is reached. **Tannin additions at this stage prove to be most efficient and are better integrated into the wine.** This tannin also aids in color stabilization when grapes have low phenolic maturity or are affected by *Botrytis*. In red grapes contaminated with *Botrytis*, the immediate addition of Tanin VR Supra may help protect against oxidation.

### RECOMMENDED DOSAGE

Red Vinifera Must:	300-500 ppm	30-50 g/hL	2.4 – 4.0 lb/1000gal
Red Non-Vinifera Must:	400-600 ppm	40-60 g/hL	3.2-4.8 lb/1000gal
Fruit:	200-500 ppm	20-50 g/hL	1.6-4.0 lb/1000 gal

### DIRECTIONS FOR USE

Gradually sprinkle Tanin VR Supra directly onto the grapes or dissolve the necessary quantity of Tanin VR Supra in 10 times its weight in warm water (35°C/95°F). Add directly to grapes at the crusher or to the must during a pump-over to obtain good homogenization.

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

### PACKAGING AND STORAGE

Tanin VR Supra is available in 1 kg and 5 kg bags. Unopened, Tanin VR Supra 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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