



ViniTannin™ SR

- Special tannin preparation for the fermentation of red grapes and refinement of red wine
- Optimises colour stabilisation
- Upgrades sensory complexity of all wines

The new approach for tannin management in red wines

ViniTannin™ SR is a highly purified tannin preparation derived from red grape skins. It optimises the stabilisation of the colour pigments (anthocyanin chains) in the juice or wine stage. ViniTannin™ SR also improves the texture of the wines without any bitterness or harsh astringent flavours and improves the ageing potential of the wine.

Benefits

- Highly purified, 100% natural and derived from high quality grapes
- Optimises the colour fixation of the anthocyanins
- Excellent integration into the wine or juice
- No bitter or astringent flavour
- Easy to dissolve due to lyophilisation

Shelf Life and Storage

ViniTannin™ SR is delivered in flexible plastic drums. Shelf life at room temperature (25-30°C) is 24 months. Protect against light.

Practical Application Advice

- 1) Dissolve ViniTannin™ SR in warm wine or warm water
- 2) Use 250ml of warm water or wine per 10g of ViniTannin™ SR. The optimal temperature is between 35°C and 40°C
- 3) Acidify the volume of suspension with 10g/L of tartaric acid (i.e. 5L of suspension = 50g tartaric acid)
- 4) Add the suspension homogeneously to the juice, must or wine

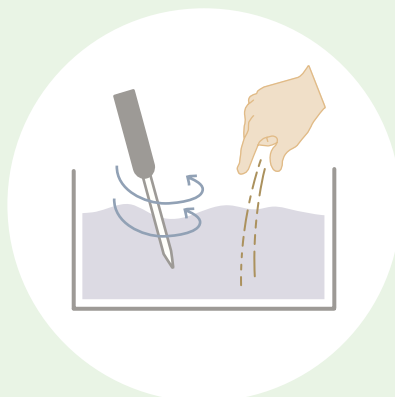
Application Instructions

For all wine applications, it is important to add ViniTannin™ before adding any SO₂ to the process. If adding SO₂ is a necessity, please wait at least 15 minutes before SO₂ is added. We also recommend acidifying the tannin suspension with a small amount of tartaric acid during preparation to assist integration and improve effectiveness.



STEP 1

Add ViniTannin™ to warm water/wine.



STEP 2

Stir well until fully dissolved and acidify with tartaric acid.



STEP 3

Add to the juice/wine making sure the suspension is evenly distributed.