



# ViniTannin™ Supreme

Pure grape skin tannin with high content of proanthocyanidins

Anthocyanins form the basic structure of every red wine colour. A basic distinction is made between yellow, red and blue anthocyanins, as well as between methylated and acetylated anthocyanins. The methylated anthocyanins, e.g. Pinot Noir, are soluble in the aqueous phase and therefore require immediate protection against oxidation. Acetylated anthocyanins only dissolve in alcohol during fermentation.

ViniTannin™ Supreme consists of carefully selected fractions of white grape skins. These fractions consist of condensed tannins, which have an antioxidant potential that protects the anthocyanins against the negative influence of oxygen; and serve as an ideal and natural partner for the polymerisation (colour stabilisation) of red wines.

## Features

- 100 % white-grape-skin-tannin with high content proanthocyanidin
- Optimal for the colour stabilisation of red wine, including Pinot Noir and Grenache
- Upgrades the sensory quality of all wines; more complexity and increased palate weight
- Outstanding sensory properties due to pure grape tannin, without astringency

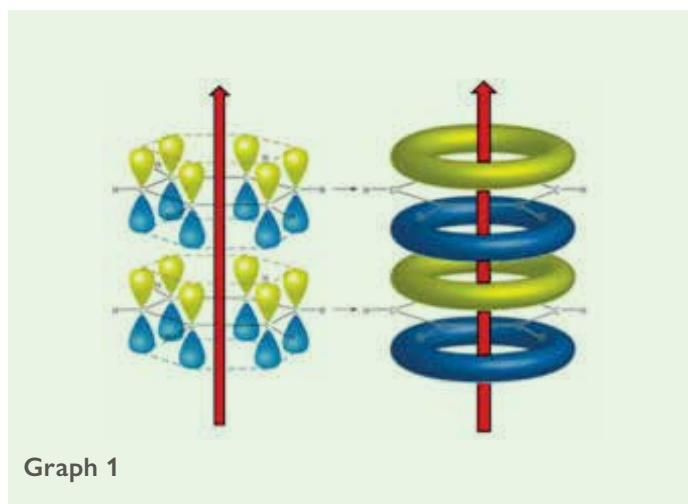
## Function

Proanthocyanidins, also known as leuco-anthocyanins, are the yellow, non-colouring anthocyanins. These play a decisive role in the colour stabilisation of red wine, especially in Pinot Noir. They serve as natural protection against premature oxidation in the aqueous phase and play a significant role in young wine in the presence of acetaldehyde for anthocyanin stabilisation. The proanthocyanidins protect the colouring anthocyanins from premature oxidation in the aqueous phase. During and after fermentation, proanthocyanins play a key role in colour stabilisation, i.e. polymerisation of the colouring anthocyanins. In Pinot Noir, the methylated, ring-shaped anthocyanins are called "vertical stacking". (See Graph 1)

Another sensory aspect is an increase in complexity and substance. This applies to all types of wine, as the grape proanthocyanins integrate excellently into the wine flavours without creating astringency.

## Shelf Life and Storage

ViniTannin™ Supreme is supplied in airtight and resealable containers. Shelf life at approx. 20-25°C is 60 months. Once opened, the product should be used within one month.



Graph 1

## Practical Application Advice

The application should be carried out in unsulphured young wine. A sequential addition of a maximum of 4 - 6g/hL at intervals of 5 - 7 days is recommended.

- Dissolve the dose of ViniTannin™ Supreme in juice or wine at approximately 20-25°C
- Acidify the suspension with 2 - 4g/L tartaric acid and stir well
- Ensure even distribution in the wine
- An initial sensory test can be carried out after one hour. Final result after 24 hours
- Potential SO<sub>2</sub> corrections should be made after 3 - 5 days

