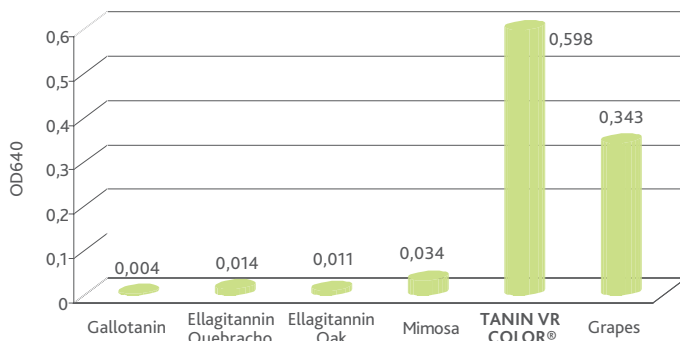

Instant dissolving (IDP Process) formulation of catechin tannins designed for red winemaking.
*Qualified for the elaboration of products for direct human consumption in the field of the regulated use in oenology.
In accordance with the regulation (EC) n° 606/2009.*

TANIN VR COLOR® has a high content of naturally active catechins (OxyProtect™ process) that allow the formation of chemically stable covalent bonds with anthocyanins (heterogeneous condensation tannin / anthocyanin) for a superior colour stabilisation effect. To be used in case of tannin deficiency causing an unbalance of the tannin/anthocyanin ratio:

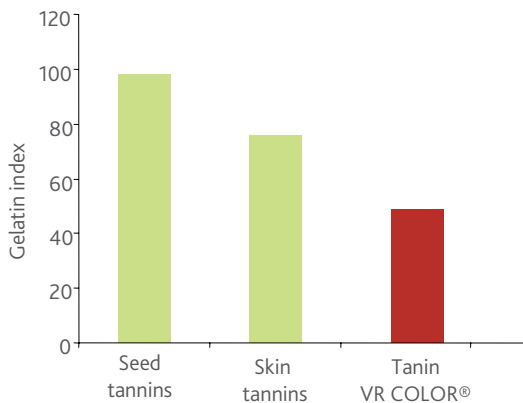
- Grapes harvested at sub-optimal phenolic ripeness.
 - Grape varieties with a naturally poor tanin/anthocyanin ratio.
 - Varietals that have colour management problems (extraction/stabilisation).
 - Improves fining.
-

**CATECHIN CONTENT AS MEASURED BY REACTION
WITH 4-DIMETHYLAMINOCINNAMALDEHYDE**

Aqueous solutions of tannins at 100g/L (dilution 1/4)



- Amount of catechin compounds from various sources of proanthocyanidic tannins.



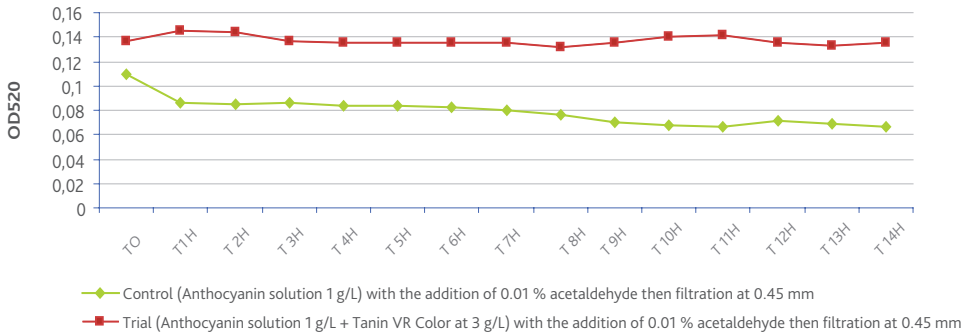
- **TANIN VR COLOR®** has low astringency (low gelatine index rating), with organoleptic characteristics suitable for all red wines, preserving a soft mouthfeel.



LAFFORT

L'œnologie par nature

Measurement of OD520 of 2 anthocyanin solutions in a water bath at 80 °C



- Stabilisation of the anthocyanins due to the catechin-enhanced reactivity of **TANIN VR COLOR®**.

Aspect granulated
 Solubility in water complete

Colour brown

Tannins > 65 %
 Humidity < 10 %
 Ash < 4 %
 Insoluble substances < 2%
 Arsenic < 3 ppm

Iron < 50 ppm
 Lead < 2 ppm
 Mercury < 1 ppm
 Cadmium..... < 1 ppm

OENOLOGICAL CONDITIONS:

- Add the full amount of **TANIN VR COLOR®** during a pump-over.
- In case of cold soaking, add **TANIN VR COLOR®** during the first pump-over after the maceration.

DOSAGE:

- Colour Stabilisation: From 30 g/hL.
- Colloidal structure: From 10 g/hL.

IMPLEMENTATION

The IDP procedure allows **TANIN VR COLOR®** to be sprinkled directly into the must or wine during a homogenising pump-over.

- Store in original sealed packages, in a cool dry place (off the floor) in an odour-free environment. Bag of 1 kg - Carton of 10 kg. Bag 5 kg - Carton of 10 kg.
- Optimal date of use: 4 years.
- Opened bags properly re-sealed: 4 months.

