

TAN'COR GRAND CRU®

Preparation derived from proanthocyanidic tannins rich in catechin, grape tannins and ellagic tannins from oak, using LAFFORT®'s instant dissolving process (IDP), for use during red wine maturation.

*Qualified for the elaboration of products for direct human consumption in the field of the regulated use in oenology.
In accordance with the current EU regulation n° 2019/934.*

SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

After fermentation or during maturation, TAN'COR GRAND CRU® is used to:

- Stabilise colour by combining with free anthocyanins especially during micro-oxygenation.
- Regulate oxidation-reduction phenomena.
- Prepare wine for maturation in barrels.
- Improve clarification.

PHYSICAL CHARACTERISTICS

Aspect	granulated	Colour	dark brown
Solubility in water	complete		

CHEMICAL ANALYSIS

Total phenolics (%)	> 65	Iron (ppm)	< 50
Humidity (%)	< 10	Lead (ppm)	< 2
Ash (%)	< 4	Mercury (ppm)	< 1
Insoluble substances (%)	< 2	Cadmium (ppm)	< 1
Arsenic (ppm)	< 3		

PROTOCOL FOR USE

DOSAGE

- Ageing and structure improvement: 5 - 30 g/hL (50 - 300 ppm).
- Protection of wine and stabilising colour: 20 - 30 g/hL (200 - 300 ppm).



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IMPLEMENTATION

During the first wine racking, after malo-lactic fermentation or at any stage of maturation.

Thanks to the IDP procedure, TAN’COR GRAND CRU® can be sprinkled directly onto the wine during homogenisation or a pump-over.

After the addition of TAN’COR GRAND CRU®, it is recommended to carry out normal rackings until fining or bottling preparation.

It is recommended to add TAN’COR GRAND CRU® at least two weeks before bottling.

STORAGE RECOMMENDATION

- Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature, in its original, unopened packaging.
- Optimal date of use: 4 years.

PACKAGING

1 kg bag - 10 kg box.

