

TANIN GALALCOOL® SP

TANIN GALALCOOL® SP is a highly-purified gallic tannin preparation, for white and rosé wines.
*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

TANIN GALALCOOL® SP is used to:

- Regulate the oxidation-reduction phenomena.
- Regulate and limit SO₂ additions thanks to its anti-oxidant action.
- Increase protein stability.
- Reduce natural enzyme activity causing residual oxidation (laccase, polyphenol oxidase).
- Reduce bacterial development (as in Champagne production).
- Improve clarification.

PHYSICAL CHARACTERISTICS

Aspect granulated
 Colour light to dark amber

Solubility in water complete

CHEMICAL ANALYSIS

Total phenolics (%) > 95
 Humidity (%) < 10
 Ash (%) < 5
 Insoluble substances (%) < 5
 Arsenic (ppm) < 3

Iron (ppm) < 50
 Lead (ppm) < 2
 Mercury (ppm) < 0.5
 Cadmium (ppm) < 0.5

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

- Reacts strongly with proteins.
- Added to the "liqueur de tirage" for sparkling wine production.
- Protection against oxidation.
- For Botrytised grapes.

DOSAGE

- Clarification additive: 5 - 20 g/hL (50 - 200 ppm).
- Oxidation & *Botrytis* protection: 5 - 20 g/hL (50 - 200 ppm).
- Inhibits Laccase activity: 10 - 50 g/hL (100 - 500 ppm).
- Bottling of sparkling wines: 2 - 4 g/hL (20 - 40 ppm).



LAFFORT

l'œnologie par nature

IMPLEMENTATION

Thanks to its granulation, **TANIN GALALCOOL® SP** can be directly sprinkled onto the must or wine during homogenisation or pump-over.

On Botrytised grapes, add the **TANIN GALALCOOL® SP** after crushing in small doses during pumping into the press.

For sparkling wines, add the **TANIN GALALCOOL® SP** to "liqueur de tirage" (blend of sugar and yeast).

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: 5 years.

PACKAGING

1 kg bag - 10 kg box.

