

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	Solubility in water	complete
Colour	light to dark amber		

CHEMICAL ANALYSIS

Total phenolics (%)	> 95	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

OENOLOGICAL CONDITIONS

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

DOSAGE

- Oxidation & *Botrytis* protection: 5 - 20 g/hL (50 - 200 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: 4 years.

PACKAGING

1 kg bag - 10 kg box.

