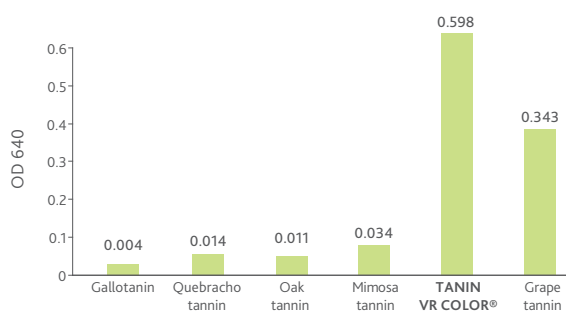


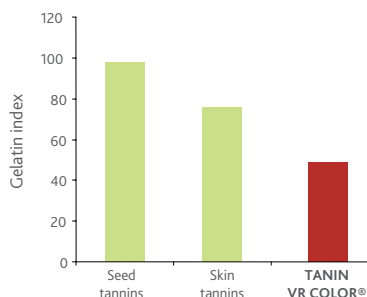
Instant dissolving (IDP Process) formulation of catechin tannins designed for red winemaking.  
 Qualified for the elaboration of products for direct human consumption in the field of the regulated use in oenology.  
 In accordance with the current EU regulation n° 2019/934.

**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.

- Reacts strongly with proteins, allowing for picking at low phenolic ripeness.
- Grape varietals with a naturally poor tannin/anthocyanin ratio.
- Improves fining.

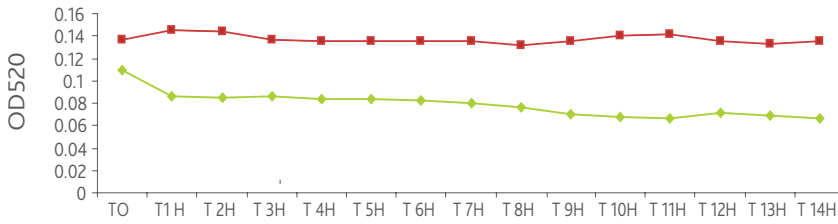


- Amount of catechin compounds from various sources of proanthocyanidic tannins.



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





• Stabilisation of the antho- cyanins due to the catechin-enhanced reactivity of **TANIN VR COLOR®**.

— Control (Anthocyanin solution 1 g/L) with the addition of 0.01% acetaldehyde then filtration at 0.45 mm.  
 — Trial (Anthocyanin solution 1 g/L + **TANIN VR COLOR®** at 3 g/L) with the addition of 0.01% acetaldehyde then filtration at 0.45 mm.

Aspect ..... granulated  
 Solubility in water ..... complete

Colour ..... brown

Total phenolics (%) ..... > 65  
 Humidity (%) ..... < 10  
 Ash (%) ..... < 5  
 Insoluble substances (%) ..... < 5  
 Arsenic (ppm) ..... < 3

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

**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:**

- Clarification additive: 10 - 30 g/hL (100 - 300 ppm).
- Colour Stabilisation: From 30 g/hL (300 ppm).
- Inhibits Laccase activity: 30 - 80 g/hL (300 - 800 ppm).

**IMPLEMENTATION**

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

- 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.

Bag of 1 kg - Carton of 10 kg.  
 Bag 5 kg - Carton of 10 kg.

