

TANIN VR GRAPE®

Proanthocyanidic tannins extracted from grapes using LAFFORT's Instant Dissolving Process (IDP).
 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

Due to the high quality of its extraction, **TANIN VR GRAPE®** contains only a negligible quantity of phenolic acids, that are known *Brettanomyces* substrates. It is especially formulated for:

- Compensation for natural grape tannin deficiency (lack of phenolic maturity or adverse tannin-anthocyanin ratio).
- Stabilisation of colour due to the formation of tannin-anthocyanin polymeric pigments.
- Inhibits Laccase activity.
- Improving fining.

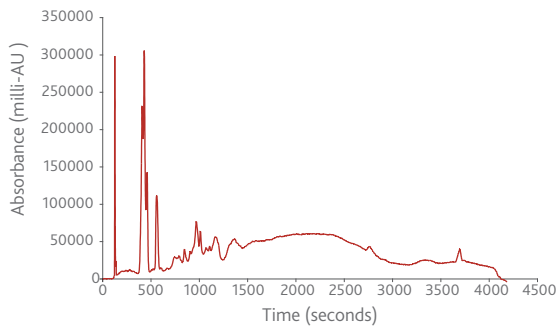
EXPERIMENTAL RESULTS

- **TANIN VR GRAPE®** is a pure preparation with a very low phenolic acid content.

	Coumaric Acid (µg/g)		Ferulic acid (µg/g of tannins)	
	Free	Esterified	Free	Esterified
Grape tannin	175	550	25	150
Skin tannin	538	4120	11	185
Grape tannin	88	225	13	88
Skin tannin	124	1643	22	197
TANIN VR GRAPE®	63	275	25	100

Different phenolic acid contents between TANIN VR GRAPE® and various alternative commercial preparations.





- The average polymerisation degree of **TANIN VR GRAPE®** lends it the same organoleptic and physiochemical properties as grape skin tannins.

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

PROTOCOL FOR USE

DOSAGE

- Clarification additive: 10 - 30 g/hL (100 - 300 ppm).
- Colour stabilisation: 20 - 40 g/hL (200 - 400 ppm).
- Inhibits Laccase activity: 30 - 80 g/hL (300 - 800 ppm).

IMPLEMENTATION

TANIN VR GRAPE® can be sprinkled directly onto must or wine (thanks to the **IDP** process), during homogenisation or a pump-over.

In the case of colour stabilisation, add **TANIN VR GRAPE®** during a pump-over at the start of fermentation.

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

500 g bag - 10 kg box.

