

# TANIN VR SUPRA®

Instantaneously dissolving (Instant Dissolving Process, **IDP**) ellagic and proanthocyanidic tannin preparation for red wine vinification.

*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.*

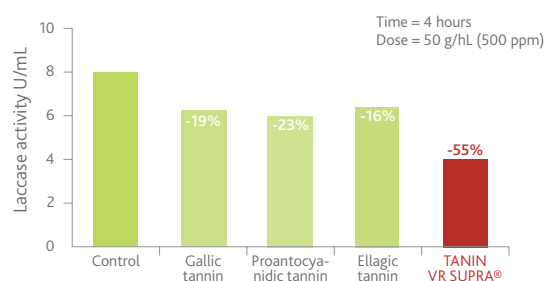
## SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

**TANIN VR SUPRA®** combines the effects of different tannins selected and prepared for optimal technological efficiency, without adding bitterness:

- Precipitation of wines' natural protein for a better preservation of endogenous tannins («sacrificial» effect).
- Inhibition of natural oxidation enzymes (laccase, polyphenol oxidase) during harvesting of *Botrytis*-affected vintages (more efficiently than SO<sub>2</sub>).
- Vinification of grapes that show a phenolic maturity deficiency or an unfavourable tannin/anthocyanin ratio for colour stabilisation.
- Improves fining.
- Anti-oxidant action to protect the colour.

## EXPERIMENTAL RESULTS

- Inhibition of laccase activity on *Botrytis Cinérea*: up to 55% reduction of laccase activity after 4 hours compared with only a 20% reduction in the case of proanthocyanidic tannins alone.



- Protection and stabilisation of colour: combined (stabilised) anthocyanins, total phenolics and colour intensity are enhanced for wine treated with **TANIN VR SUPRA®**.

RED WINE MID-MATURING ANALYSIS	Control		WINE TREATED WITH TANIN VR SUPRA®	
	1	2	1	1
Total Phenolic Index (OD 280)	45.7	45.8	45.7	45.7
Colouring intensity (OD 520)	1.02	1.04	1.16	1.11
Modified colouring intensity (OD 420+520+620)	1.23	1.26	1.42	1.35
Combined anthocyanins (stable) (%)	26.2	28.1	38	34.4



**LAFFORT**

*l'œnologie par nature*

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

Colour ..... dark brown

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

Iron (ppm) ..... < 75  
Lead (ppm) ..... < 2  
Mercury (ppm) ..... < 0.5  
Cadmium (ppm) ..... < 0.5

## PROTOCOL FOR USE

### OENOLOGICAL CONDITIONS

- Reacts strongly with proteins.
- High anthocyanin content and/or low tannin content. Anthocyanin - tannin ratio of > 4.
- Low maturity of grape tannins preventing high phenolic extraction.
- *Botrytis*-affected harvest: laccase activity > 2 U/mL.

### DOSAGE

- Structural improvement: 10 - 20 g/hL (100 - 200 ppm).
- 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

The IDP process enables perfect solubility in wine and thus imposes no preliminary dissolution of the tannins in water. Homogenous introduction into the bulk of the must or wine is, however, advised.

- On sound fruit: add the total dosage during the first pump-over at the start of alcoholic fermentation.
- For cold pre-fermentation macerations (cold soaking): add the total dosage during the first pump-over at the start of alcoholic fermentation.
- On a *Botrytis*-affected harvest: add the total dosage early ideally in the hopper.

## 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.  
5 kg bag - 10 kg box.

