



TANÉTHYL

Activated grape seed tannin for the quick colour stabilization and the wine tannin structuring



→ TECHNICAL DESCRIPTION

Ethanal bridges have been shown to be greatly responsible for color stabilization and tannin polymerization. **Tanéthyl** is a pure proanthocyanidin sourced from ripe grape seeds and associated with an ethanol bridge for fast color stabilization and flavanolethy-flavanol polymerization. The utilization of **Tanéthyl** is highly recommended for stabilizing color after fermentation in absence of oxygen and ellagic tannins. In rosé wines it stabilizes the color without the need of MOX, which is never recommended for these types of wines. Always check for proteins stability after adding proanthocyanidins to rosé and white wines. This product is also recommended during aging for polymerization of harsh tannins.

The typical configuration of a stable pigment is a flavanol (proanthocyanidin) linked to an anthocyanin via an "ethanal bridge". The ethanal bridge is obtained by oxidation of ethanol normally catalyzed by ellagic tannins.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Proanthocyanidins tannins extracted from the seeds of white grapes.

→ DOSAGE

Red wines: from 5 to 10 g/hL.
 White and rose wines: from 2,5 to 5 g/hL.
 Musts: from 2,5 to 10 g/hL.

→ INSTRUCTIONS FOR USE

Mix in a separate tub with wine and add to tank homogenizing with pump over or mixer.

→ STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

500 g net packs in cartons containing 1 kg.
 10 kg net cartons.

