



TANIQUERC

Oenological tannin from French oak



→ TECHNICAL DESCRIPTION

Taniquerc is a very pure oenological tannin, extracted from French oak, especially rich in water-soluble ellagic tannins. The extraction of the tannic infusion is done through a prolonged maceration and slow solubilization of the phenolic substances; this promotes the hydrolysis and precipitation of the bitter tannins, which are then eliminated from the **Taniquerc**.

Taniquerc brings to wines a mellow structure, a longer finish with nuances of chocolate and tobacco. The polyphenols pool that constitutes **Taniquerc** is highly reactive with oxygen.

This makes it the best tannin in our line to be paired with micro-oxygenation. In fact, when adding oxygen to wines to simulate barrel aging, it is always a good idea to replicate what is really happening in oak containers. Ellagic tannins are oxidized (not the wine) promoting the formation of aldehydic bridges, that are subsequently "captured" by proanthocyanidins during their polymerization process. We recommend adding about 5 grams of **Taniquerc** for every week of MOX in reds. When aldehydes start to be obvious in the nose add a tannin from the Protan line.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Ellagic tannin.

→ DOSAGE

10-40 g/hL.

→ INSTRUCTIONS FOR USE

Dissolve the dose into must or wine and add to the mass by pumping over.

→ STORAGE AND PACKAGING

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

1 kg net packs in cartons containing 5 kg.
1 kg net packs in cartons containing 15 kg.
5 kg net bags.

