



Tannivin® Structure

Proanthocyanidin-rich tannin for red wine production

Product description

Tannivin® Structure is produced from particularly pure quebracho tannin and is rich in proanthocyanidines (condensed tannins).

Benefits	<ul style="list-style-type: none">• Colour stabilisation in red wines during formation of tannin anthocyanin complexes• In must, Tannivin® Structure limits oxidation of the free anthocyanins and promotes retention of grape tannins during fining.• Tannivin® Structure prevents the occurrence of a reductive flavour (maturation Sur-Lies).• Optimises flocculation effect during fining.
Tip	<ul style="list-style-type: none">• Tannivin® Structure is particularly suitable for red wine making. Addition at an early stage increases the colour stabilisation effect.

Permitted according to EU Commission Regulation no. 2019/934. User must check compliance with national regulations. Laboratory tested for purity and quality.

Dosage

Dosage	2 - 30 g/100 L (depending on grape ripeness)
Application	The special granulation ensures it is easy to dissolve and use. Performs best when dissolved in hot water at 40 °C. Add this solution to the main tank and mix well.

Storage

Tannivin® Structure must be stored away from odours, moisture and light. Packs which have been opened should be immediately tightly sealed.