



# Tannivin® Finesse

Supports the maturation of complex red and white wines

## Product description

Tannivin® Finesse is a complex tannin product, a balanced combination of ellagitannins and condensed tannins. Tannivin® Finesse is used for the production of elegant wines and to exploit red wines' full potential during maturation.

Benefits	<ul style="list-style-type: none"><li>• Colour stabilisation</li><li>• Provides structure</li><li>• Stabilises oxidation processes</li><li>• Tannivin® Finesse prevents the occurrence of a reductive flavour (maturation Sur-Lies).</li><li>• Optimises flocculation effect during fining.</li></ul>
Tip	Addition at an early stage increases the colour stabilisation effect and complexity.

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

## Dosage

Dosage	Red wine: 2 - 30 g/100 L (depending on grape ripeness) White wine: 1 - 10 g/100 L (depending on grape ripeness)
Application:	The special granulation ensures ease of use. Performs best when dissolved in hot water at 40 °C. Add this solution to the main tank and mix well.

## Storage

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