



Tannivn® Multi

Combined tannins for mash, must and clarification

Product description

Tannivn® Multi is a new, high purity, botanical oenological tannin. The product is the optimum combination of a proven tannin with a quebracho tannin. This combines the benefits of both tannins.

The following benefits are apparent depending on the time at which it is used and the purpose:

- For years, tannin has been traditionally used to optimize wines' precipitation potential in the event of subsequent protein fining.
- Use in mash or juice in red wine technology has a stabilizing and colour-retaining effect. In addition, the organoleptic properties may also be improved, i.e., the wines develop more structure and body.
- Tannivn® Multi can be used for micro-oxidation and/or oxygenation because of the very high proportion of quebracho. Unlike other tannins, Tannivn® Multi plays an essential role in complexing. It is used directly in complexing. Stable colour complexes are formed through polycondensation and polymerization.
- Based on previous good experiences, Tannivn® Multi is used in difficult to clarify wines. Tannivn® Multi is used first in the fining sequence, followed by clarification and fining with colloidal silica and gelatin.

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

Dosage

Intended purpose	Dosage
Red wine mashes	2 - 20 g/100 L
White wine juice	2 - 10 g/100 L
Red wine	2 - 20 g/100 L
White wine	1 - 10 g/100 L
Avoidance of clarification problems	3 - 5 g/100 L Tannivn® Multi first, followed by clarification and fining with colloidal silica and gelatine.

We recommend carrying out a preliminary test to determine the dosage. Subsequent treatments with clarifying agents containing protein, such as isinglass or gelatine, should also be checked with a preliminary test regarding the degree of clarity and effect on flavour.

Tannivn® Multi is very user friendly. It is first dissolved in a small quantity of water and then added to the wine, stirring hard. The effect may be enhanced by low oxygen absorption (microoxidation, micro-oxygenation).

Storage

In principle Tannivn® Multi should be stored away from odours, moisture and light. Packs which have been opened should be immediately tightly sealed and used up quickly.