



# Tannivin® Premium

Dark toasted oak tannin for complex wines

## Product description

Tannivin® Premium is a pure oak tannin with an especially high ellagitannin content. Gentle toasting and extraction of the woods creates an extraordinarily soft, complex tannin. Notes of roasted coffee, caramel and cocoa in the wines are subtly supported without overly emphasising the wood flavours. Tannivin® Premium lends wines a particularly elegant, lasting tannin structure. This makes Tannivin® Premium the perfect partner for big wines capable of aging. When vinified in tank or used in barriques, Tannivin® Premium increases the redox potential of white, rosé and red wines and therefore prevents premature oxidation.

Permitted according to EU Commission Regulation no. EC 2019/934. The user must check compliance with local regulations. Laboratory tested for purity and quality.

## Dosage

Product	Dosage
Red wine	2 - 10 g/100 L
White and rosé wine	2 - 5 g/100 L

The dosage is governed by the characteristics of the wines to be treated and should be verified with preliminary tests.

Tannivin® Premium is used in young wine. Tannivin® Premium is dissolved in a small volume of water and then added to the main tank. In the process it should be ensured that it is evenly distributed.

## Storage

Store in a dry place. Protect from odours and light. Packs which have been opened should be immediately tightly sealed.