

Blend of hydrolysable and condensed tannins

## **Product description**

Tannivin<sup>®</sup> Amarena enhances the fruity notes potentially present in grapes and wines, stabilises the redox potential of red wines and removes unwanted notes caused by thiols and other sulphur compounds. In wines that are overaged it intensifies the fruity notes of red fruits, introducing fresh notes that rejuvenate the wines and make them easy to drink. It also enhances and preserves some aromatic substances such as monoterpenols,  $\beta$ -ionone and  $\beta$ -damascenone, molecules that are naturally present in wine in small quantities and which are responsible for the fruity sensations. Moreover, it also makes wines with higher alcohol contents more pleasant. Thanks to the extraction technique, the perceptions of softness, structure and sweetness are preserved, and astringency is reduced. Notes of cherry, raspberry and red fruit are generally enhanced.

It is a mix of hydrolysable and condensed tannins that can be used in red wines during fermentation, maceration and ageing. The information given here corresponds to the current state of our knowledge and experience, but they do not relieve the user from compliance with safety and protection standards and proper use by the operator.

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

## Dosage

The required dosage must be evaluated in laboratory tests depending on the varietal characteristics of the wine and the winemaking technique. Based on our experience we recommend a sensory test as a final assessment.

General recommendation: Red wines 1 - 10 g / 100 L

Rehydration: prepare a 20-30% solution by dissolving the tannin in water at a temperature of 40-50 °C, shake vigorously and leave the solution to cool for 4-5 hours until adapted to room temperature, then add to the wine and mix.

It is advisable to use steel or plastic containers for rehydration to avoid the tannin coming into contact with rust or iron and the formation of an insoluble, black tannin derivative with subsequent precipitation. The granular form of Tannivin<sup>®</sup> Amarena facilitates dispersion in water and wine and reduces the formation of irritating dust for the operators.

## Storage

Store in a cool, dry and ventilated place. Close opened packages tightly and use up within a short time.



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The application recommendations given herein describe the intended use of the product as a processing aid or additive as part of a good manufacturing practice. Only this application can lead to a food safety of the final product. However, please note: Our technical product leaflets are based on our current knowledge and experience. They have to be seen as general information on our products only. Due to the imponderabilities of treating natural products and the potential prior treatment we cannot accept any liability. Accordance with all national laws and regulations for use of our products has to be ensured by each user. All data is therefore provided without any warranty. All information is subject to change without prior notice. Our general terms of business apply, please refer to www.erbsioeh.com. Version 006 – 05/2023 JM – printed 17.05.2023