

## Tannivin® SR

Preserves and protects colour during red winemaking

## **Product description**

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

Benefits	<ul> <li>Colour stabilisation in red wines during formation of tannin anthocyanin complexes</li> <li>In must, Tannivin® SR limits oxidation of the free anthocyanins and promotes retention of grape tannins during fining.</li> <li>Tannivin® SR prevents the occurrence of a reductive flavour (maturation sur lies).</li> <li>Optimises flocculation effect during fining.</li> </ul>
Tip	<ul> <li>Tannivin® SR is particularly suitable for red wine making. Addition at an early stage increases the colour stabilisation effect.</li> </ul>

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 - 50 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\* SR must be stored away from odours, moisture and light. Packs which have been opened should be immediately tightly sealed.



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