



Tannivin® Intense

Toasted American oak tannin

Product description

Due to its special toasting process, Tannivin® Intense is ideal for accompanying wine ageing in used barriques and similar barrels. Pre-used, older barrels lack the necessary protective contents, rich in ellagitannins, which new barrels have. Made from American Oak Tannivin® Intense provides the necessary complex binding partners for a particularly safe maturation and harmonious stabilization. This way the natural buffering quality is refreshed and the wines are protected from oxidation. The result are wines with a refined depth and balanced character.

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

Dosage

A preliminary test is recommended.

Product	Dosage
White and rosé wine	0,5 - 5 g/100 L
Red wine	0,5 - 10 g/100L L

Storage

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

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