



## Product description

Tannivin® EH is a high purity, botanical oenological tannin prepared as a fine brown powder. Only selected, air-dried French heartwood is used to make Tannivin® EH.

For many years, Tannivin® EH has been traditionally used to optimise wines' precipitation potential in the event of subsequent protein fining.

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

## Dosage

Product	Dosage
Red wine	2 - 20 g/100 L
White wine	1 - 10 g/100 L

A preliminary test is recommended. 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.

Tannivin® EH should first be suspended in a little water and then added to the wine, stirring vigorously. The effect may be enhanced by low oxygen absorption.

## Storage

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