



Tannivin® Finesse

Premium purity oenological tannin - FINE GRANULES

Product description

Tannivin® Finesse is a complex tannin product, a balanced combination of ellagitannins and condensed tannins. Tannivin® Finesse is used for the production of elegant wines and to exploit red wines' full potential during maturation.

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| Benefits | <ul style="list-style-type: none">• Colour stabilisation• Provides structure• Stabilises oxidation processes• Tannivin® Finesse prevents the occurrence of a reductive flavour (maturation Sur-Lies).• Optimises flocculation effect during fining. |
| Tip | Addition at an early stage increases the colour stabilisation effect and complexity. |

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

Dosage

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| Dosage | Red wine: 2 - 30 g/100 L (depending on grape ripeness) White wine: 1 - 10 g/100 L (depending on grape ripeness) |
| Application: | The special granulation ensures ease of use. Performs best when dissolved in hot water at 40 °C. Add this solution to the main tank and mix well. |

Storage

Tannivin® Finesse must be stored away from odours, moisture and light. Packs which have been opened should be immediately tightly sealed.

ERBSLÖH Geisenheim GmbH • Erbslöhstraße 1 • 65366 Geisenheim, Germany
Tel.: +49 6722 708-0 • Fax: +49 6722 6098 • info@erbsloeh.com • www.erbsloeh.com


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