



Tannivin® Grape

Grape tannin from mature, French grapes

Product description

Tannivin® Grape is a new, highly sophisticated tannin produced from selected French grapes. Only selected healthy, mature French grapes are used. Gentle extraction processes ensure the necessary efficiency (high tannin content) and purity. Tannivin® Grape is a fine, red-brown powder.

Selection of Erbslöh tannins is geared to vinifying rounded, harmonious and velvety wines. Erbslöh tannins emphasise the body, structure and fruit. Varietal typicity is promoted without the tannins dominating.

Tannins have traditionally been used in wine treatment for many years. Tannivin® Grape optimises the wines' precipitation potential required in the event of subsequent protein fining. One beneficial side effect is that it improves the wine's body and structure. Tannivin® Grape offers wines a certain protection against oxidation, which results in a reduced need for SO₂. The use of Tannivin® Grape in red wine also improves colour stability.

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	1 - 15 g/100 L
White wine	1 - 10 g/100 L

Tannivin® Grape supports the clarifying effect in the event of subsequent treatment with clarifying agents containing protein, such as isinglass or gelatine. The dosage is governed by the characteristics of the wines to be treated and can be verified with preliminary tests.

Tannivin® Grape can be used in mash, juice and/or in young wine, preferably after malolactic fermentation and initial racking. Subsequent treatments are possible if necessary. It is added direct to the wine. Tannivin® Grape can be dissolved in a little water and added to the main tank. It should be stirred thoroughly. The effect is enhanced by the introduction of oxygen during addition.

Storage

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