



# Tannivn® Multi

Tannin for mash, juice and wine

## Product description

Tannivn® Multi is a new, high purity, botanical oenological tannin. The product is the optimum combination of a proven tannin with a quebracho tannin. This combines the benefits of both tannins.

The following benefits are apparent depending on the time at which it is used and the purpose:

- For years, tannin has been traditionally used to optimize wines' precipitation potential in the event of subsequent protein fining.
- Use in mash or juice in red wine technology has a stabilizing and colour-retaining effect. In addition, the organoleptic properties may also be improved, i.e. the wines develop more structure and body.
- Tannivn® Multi can be used for micro-oxidation and/or oxygenation because of the very high proportion of quebracho. Unlike other tannins, Tannivn® Multi plays an essential role in complexing. It is used directly in complexing. Stable colour complexes are formed through polycondensation and polymerization.
- Based on previous good experiences, Tannivn® Multi is used in difficult to clarify wines. Tannivn® Multi is used first in the fining sequence, followed by clarification and fining with colloidal silica and gelatin.

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

## Dosage

Intended purpose	Dosage
Red wine mashes	2 - 20 g/100 L
White wine juice	2 - 10 g/100 L
Red wine	2 - 20 g/100 L
White wine	1 - 10 g/100 L
Avoidance of clarification problems	3 - 5 g/100 L Tannivn® Multi first, followed by clarification and fining with colloidal silica and gelatine.

We recommend carrying out a preliminary test to determine the dosage. 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.

Tannivn® Multi is very user friendly. It is first dissolved in a small quantity of water and then added to the wine, stirring hard. The effect may be enhanced by low oxygen absorption (microoxidation, micro-oxygenation).

## Storage

In principle Tannivn® Multi 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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The application recommendations given herein describe the intended use of the product as a processing aid or additive as part of a good manufacturing practice. Only this application can lead to a food safety of the final product. However, please note: Our technical product leaflets are based on our current knowledge and experience. They have to be seen as general information on our products only. Due to the imponderabilities of treating natural products and the potential prior treatment we cannot accept any liability. Accordance with all national laws and regulations for use of our products has to be ensured by each user. All data is therefore provided without any warranty. All information is subject to change without prior notice. Our general terms of business apply, please refer to www.erbsloeh.com.  
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