

Tannivin® Structure

Premium purity oenological tannin - FINE GRANULES

Product description

Tannivin® Structure is produced from particularly pure quebracho tannin and is rich in proanthocyanidines (condensed tannins).

Benefits	 Colour stabilisation in red wines during formation of tannin anthocyanin complexes In must, Tannivin® Structure limits oxidation of the free anthocyanins and promotes retention of grape tannins during fining. Tannivin® Structure prevents the occurrence of a reductive flavour (maturation sur lies).
	Optimises flocculation effect during fining.
Tip	 Tannivin® Structure is particularly suitable for red wine making. Addition at an early stage increases the colour stabilisation effect.

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

Dosage

Dosage	2 - 30 g/100 L (depending on grape ripeness)
Application	The special granulation ensures it is easy to dissolve and use.
	Performs best when dissolved in hot water at 40 °C. Add this solution to the main tank and mix well.

Storage

Tannivin® Structure 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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