



Tannivin® Superb

Oak tannin without astringent tannic substances

Product description

Tannivin® Superb is an oak tannin, which is pre-treated using a special method. This unique technology eliminates any tannic and astringent substances when Tannivin® Superb is produced. Tannivin® Superb 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.

Tannin has traditionally been used in wine treatment for many years. Tannin optimises the wines' precipitation potential required in the event of subsequent protein fining.

After addition of Tannivin® Superb the wines are much more structured, have more finesse and improved body and colour. The wines' robustness and finish are supported or enhanced without introducing astringent or tannic components into the wine.

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 - 20 g/100 L
White wine	1 - 5 g/100 L

The dosage is governed by the characteristics of the wines to be treated and can be verified with preliminary tests.

Tannivin® Superb is used in mash and young wine, preferably after malolactic fermentation and initial racking, or in wine. Subsequent treatments are possible if necessary. It is added direct to the wine. Tannivin® Superb can be dissolved in a little water and added to the main tank. It should be stirred thoroughly. Depending on the objective the introduction of a little oxygen during addition may enhance the effect.

Storage

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