

TAN'COR®

Preparation of proanthocyanidic and ellagic tannins, using LAFFORT's instant dissolving process (IDP),
for use in red wine maturation.

*Qualified for the elaboration of products for direct human consumption in the field of the regulated use in oenology.
In accordance with the regulation (EC) n° 606/2009.*

SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

TAN'COR® combines the properties of ellagic and proanthocyanidic tannins specifically prepared for the treatment of red wines after fermentation or during maturation. TAN'COR® is recommended for:

- Enhancing and modifying the structure of the wine and preparing it for maturation.
- Protecting the wine against oxidation phenomena.
- Regulation of the oxidation-reduction phenomena.
- Red wines presenting a tannin imbalance and/or weak structure.
- Improve clarification.

PHYSICAL CHARACTERISTICS

Aspect granulated
Solubility in water complete

Colour dark brown

CHEMICAL ANALYSIS

Tannins > 65 %
Humidity < 7 %
Ash < 4 %
Insoluble substances < 2%
Arsenic < 3 ppm

Iron < 50 ppm
Lead < 2 ppm
Mercury < 1 ppm
Cadmium..... < 1 ppm

PROTOCOL FOR USE

DOSAGE

- Ageing and structure improvement: 5 - 30 g/hL (50 - 300 ppm).
- Protection against oxidation: 10 - 30 g/hL (100 - 300 ppm).

IMPLEMENTATION

During the first wine racking, after malolactic fermentation or at any stage during maturation.

Thanks to the IDP procedure, **TAN'COR®** can be sprinkled directly onto the wine during homogenisation or a pump-over.

After the addition of **TAN'COR®**, it is recommended to carry out normal rackings until fining or bottling preparation.

It is recommended to add **TAN'COR®** at least two weeks before bottling.

STORAGE

- Store in original sealed packages, in a cool dry place (off the floor) in an odour-free environment.
- Optimal date of use: 4 years.
- Opened bags properly re-sealed: 4 months.

PACKAGING

1 kg bag - 10 kg box
5 kg bag - 10 kg box

