

TAN'COR GRAND CRU®

Preparation derived from proanthocyanidic tannins rich in catechin, grape tannins and ellagic tannins from oak, using LAFFORT's instant dissolving process (IDP), for use during 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

After fermentation or during maturation, TAN'COR GRAND CRU® is used to:

- Enhance and modify wine structure and palate length.
- Stabilise colour by combining with free anthocyanins especially during micro-oxygenation.
- Regulate oxidation-reduction phenomena.
- Prepare wine for maturation in barrels.
- Improve clarification.

PHYSICAL CHARACTERISTICS

Aspect	granulated	Colour	dark brown
Solubility in water	complete		

CHEMICAL ANALYSIS

Tannins	> 65 %	Iron	< 50 ppm
Humidity	< 7 %	Lead	< 2 ppm
Ash	< 4 %	Mercury	< 1 ppm
Insoluble substances	< 2%	Cadmium.....	< 1 ppm
Arsenic	< 3 ppm		

PROTOCOL FOR USE

DOSAGE

- Ageing and structure improvement: 5 to 30 g/hL (50 - 300 ppm).
- Protection of wine and stabilising colour: 20 to 30 g/hL (200 - 300 pm).

IMPLEMENTATION

During the first wine racking, after malo-lactic fermentation or at any stage of maturation.

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

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

It is recommended to add TAN'COR GRAND CRU® 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.

