

# TANFRESH®

Preparation based on proanthocyanidic tannins and oak ellagic tannins for rosé and white wines.  
 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

- Refreshes aged or tired rosé and white wines.
- Adds structure and volume to mouthfeel.
- Helps to protect the wine from oxidation.
- Improves clarification.

## PHYSICAL CHARACTERISTICS

Aspect .....	granulated	Colour .....	light 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

- White must or wine: 1 - 5 g/hL (10 - 50 ppm).  
 Rosé must or wine: 2 - 6 g/hL (20 - 60 ppm).  
 Base wine and must (for sparkling wines): 0.5 - 2 g/hL (5 - 20 ppm).

## INSTRUCTIONS FOR USE

The IDP process allows direct addition of TANFRESH® to must or wine in the tank during a pump over for homogenisation. It is recommended to add TANFRESH® at least two weeks before bottling.

*For white and rosé wines stabilised with CMC (tartaric stabilisation), the addition of tannins towards the end of ageing may affect the colloidal stability; it is recommended to perform a protein stability test again systematically after addition.*

### 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

250 g bag - 10 Kg cases.



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