

TANNIN GALALCOOL®

Gallic tannin in granulated form to be used for white and rosé must vinification.

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

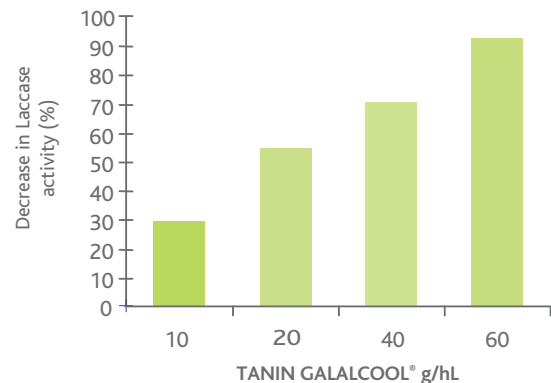
TANNIN GALALCOOL® is a highly purified extract of oak gall tannins, with physical and chemical properties particularly well adapted to white and rose must vinification.

- Reduces natural enzymatic oxidation activity (e.g. from laccase or polyphenol oxidase), complementing the activity of SO₂.
- Complements bentonite use to precipitate unstable proteins.
- Regulates and minimizes the use of SO₂ due to its excellent anti-oxidant activity.
- Improves clarification.

EXPERIMENTAL RESULTS

- Thanks to its particular chemical properties, TANNIN GALALCOOL® plays an efficient role in Laccase inhibition.

Non-sulphured must - Laccase activity: 4 U/mL.



PHYSICAL CHARACTERISTICS

Aspect granulated
 Colour light to dark amber

Solubility in water complete
 Density 0.4 ± 0.1

CHEMICAL ANALYSIS

Tannins > 65 %
 Humidity < 10 %
 Ash < 4 %
 Insoluble substances < 2%
 Arsenic < 3 ppm

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



LAFFORT

L'œnologie par nature

PROTOCOL FOR USE

ŒNOLOGICAL CONDITIONS:

- Protection from oxidation.
- *Botrytis* infected harvest: laccase activity > 2 U/mL.
- Sparkling wines (Traditional method): add **TANIN GALALCOOL®** during *tirage* bottling for the secondary fermentation.

DOSAGE

- Oxidation & *Botrytis* protection: 5 to 20 g/hL (50 - 200 ppm).
- Bottling of sparkling wines: 2 to 4 g/hL (20 - 40 ppm).

IMPLEMENTATION

Thanks to its granulation, **TANIN GALALCOOL®** can be directly sprinkled onto the wine, during homogenisation or a pump-over.

On a Botrytised harvest, add a 10 % **TANIN GALALCOOL®** solution after crushing, and in small doses during pumping into the press.

For sparkling wines, add a 10 % **TANIN GALALCOOL®** solution to the "mixture of tirage" (blend of sugar and yeast).

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.



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