

TANIN VR GRAPE®

Proanthocyanidic tannins extracted from grapes using LAFFORT's Instant Dissolving Process (IDP).
 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

It is especially formulated for:

- Compensation for natural grape tannin deficiency (lack of phenolic maturity or adverse tannin-anthocyanin ratio).
- Stabilisation of colour due to the formation of tannin-anthocyanin polymeric pigments.
- Improving fining.
- Refinement and enhancement of wine structure and palate length.

Due to the high quality of its extraction, **TANIN VR GRAPE®** contains only a negligible quantity of phenolic acids, that are known *Brettanomyces* substrates.

EXPERIMENTAL RESULTS

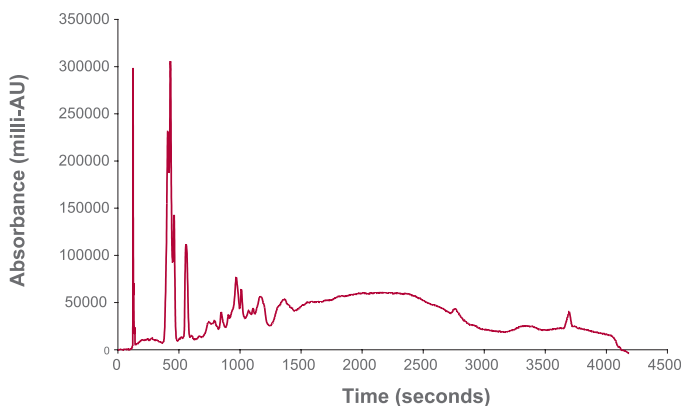
- **TANIN VR GRAPE®** is a pure preparation with a very low phenolic acid content.

	Coumaric acid (µg/g of tannins)		Ferulic acid (µg/g of tannins)	
	free	alcohol conversion to ester	free	alcohol conversion to ester
Grape tannin	175	550	25	150
Skin tannin	538	4120	11	185
Grape tannin	88	225	13	88
Skin tannin	124	1643	22	197
TANIN VR GRAPE®	63	275	25	100

Different phenolic acid contents between TANIN VR GRAPE® and various alternative commercial preparations.



- The average polymerisation degree of **TANIN VR GRAPE®** lends it the same organoleptic and physiochemical properties as grape skin tannins.



PHYSICAL CHARACTERISTICS

Aspect granulated
Solubility in water complete

Colour 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

- Colour stabilisation: 20 to 40 g/hL (200 to 400 ppm).
- Tannin augmentation: 10 to 30 g/hL (100 to 300 ppm).

IMPLEMENTATION

TANIN VR GRAPE® can be sprinkled directly onto must or wine (thanks to the **IDP** process), during homogenisation or a pump-over.

In the case of colour stabilisation, add **TANIN VR GRAPE®** during a pump-over at the start of fermentation.

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

500 g bag - 10 kg box.



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l'œnologie par nature

