

TANSPARK®

Gallic and chestnut tannins put to solution for the production of sparkling 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

TANSPARK® allows:

- To protect the structural and organoleptic potential of base wine before the "prise de mousse" (second fermentation).
- To participate, in association with the riddling agent **CLEANSARK®**, in the formation of compact sediment ensuring thereafter optimal riddling.
- A light fining without bringing any astringency to the wine.
- To preserve the redox potential, improving the ageing on lees.

PHYSICAL CHARACTERISTICS

Aspect liquid

Colour dark brown

STANDARD ANALYSIS

Tannins > 65 %
 Ash < 4 %
 Sulfur dioxide 1 g/L
 Arsenic < 3 ppm

Iron < 80 ppm
 Lead < 2 ppm
 Mercury < 1 ppm
 Cadmium..... < 1 ppm

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

Incorporate **TANSPARK®** to the base wine before the riddling agent **CLEANSARK®**.

DOSAGE

20 to 60 mL/hL.

STORAGE

- Store in original sealed packages, in a cool dry place (5-22°C /off the floor) in an odour-free environment
- Optimal date of use: 1 year in original full packaging, unopened, protected from light in a dry and odour free. Once opened, use quickly.

PACKAGING

1L and 5L jerricans.

