

ViniTannin™ SR

2B FermControl GmbH FERMENTATION TECHNOLOGY & OENOLOGY

V. 05/12 Page 1(1)

SPECIAL TANNIN PREPARATION THE FERMENTATION OF RED GRAPES

AND REFINEMENT OF RED WINES

▶ The new approach for tannin management in red wines

ViniTannin™ SR is a highly purified tannin preparation derived form red grape skins. It optimizes the stabilization of the colour pigments (anthocyane chains) in juice or wine stage.

ViniTannin™ SR also improves the texture of the wines without any bitterness or harsh adstringent flavours and improves the ageing potential of the wine.

The benefits of ViniTannin™ SR are the following:

- ▶ Highly purified, 100% natural and derived from high quality grapes
- ▶ Optimizes colour fixation of the anthocyanes
- ▶ Excellent integration into the wine or juice
- ▶ Easy to dissolve
- No bitter or astringent flavour

Dose rate

ViniTannin[™] SR can be used for 3 applications: during cold soak, fermentation and refinement before bottling. The maximum dose rate depends on the personal preference of the wine maker. We recommend not exceeding a total dose rate for all applications of 15 g/hL or per 100 kg. Add the ViniTannin[™] SR always before adding S0₂ to the process or wait at least 15 minutes before adding S0₂.

Variety	Juice (cold soak)	Fermentation	Before bottling
Pinot Noir, Pinotages	2-5 g/100 kg	2-5 g/100 kg	1-2 g/hL
Cabernet, Merlot, Malbec	5-10 g/100 kg	5-10 g/100 kg	3-5 g/hL
Tempranillo, Syrah, Grenache	5-10 g/100 kg	10-15 g/100 kg	3-5 g/hL

Practical Application Advice

- 1. Dissolve 10 g of ViniTannin™ SR in 250 ml wine or water at a temperature of 35-40°C.
- 2. Acidify the suspension with 10 g/L of Tartaric acid and stir well.
- 3. Add the suspension homogenously into the juice or mash.

Additional Information

We recommend different dose rates depending on the variety and application to ensure an optimal result in the wine. Don't aspirate the dust from the product. For safety advices please refer to the Safety Data Sheet.

▶ Shelf Life and Storage

ViniTannin™ SR will be delivered in 1 kg flexible plastic drums. Shelf life at room temperature 25-30 °C is 24 month. Protect against light and humidity. Open pouches should be used within 1 month.