

TANNINI



BARREL TAN[®] L

LIQUID PRODUCT DERIVED FROM ELLAGIC TANNINS
FOR ENOLOGICAL USE

COMPOSITION



Preparation based on selected tannins obtained from fine French and American oak, in water solution.

CHARACTERISTICS



The tannins of BARREL TAN L[®] were obtained through a slow water extraction process, from the best thoroughly toasted oak wood. Studying the toasting processes allowed us to define the most suitable temperature and time parameters for the process, to determine the subsequent extraction of single fraction of polyphenolic substances with less astringency.

The presence of substances resulting from lignin hydrolysis means that BARREL TAN L[®] differs for a "boisé" note. BARREL TAN L[®] is characterized by its softness even at high dosages. Wines treated maintain higher body and aromatic complexity.

BARREL TAN L[®] has a limited reactivity towards proteins.

When using BARREL TAN L[®] comply with the relative legal regulations in force.

APPLICATIONS



BARREL TAN[®] L is recommended in the treatment of red, rosé, white wines and spirits. In the case of wines, it can be used in the early stages of maturation, especially if this is using old barrels, no longer able to give the traditional, elegant tannins from aging. BARREL TAN L[®] can also be used in the final processing stages of white, red and rosé wines, in this case it is recommended to use before the last rinse filtration and on protein stable wines.

We recommend preliminary testing by adding different amounts of tannin, in order to evaluate the sensory interactions with the product and the clarifying effect it can have.

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DIRECTIONS FOR USE

Shake before use; carefully dissolve the required amount of BARREL TAN L[®] in 10 parts of wine, then add to the wine; do not use metal objects.
It is recommended to use at least 10 days before further filtering process.
It is always suggested to check the protein stability of wine before treatment, although BARREL TAN L[®] has a rather limited reactivity towards protein compounds.



DOSAGE

From 1 a 15 mL/hL for red wines;
From 1 a 5 mL /hL for white and sparkling wines;
From 5 a 40 mL/hL for distillates.



PACKAGING

1 kg bottles.



STORAGE

Keep in a cool dry and well-ventilated area, better cold storage where you can store up to 24 months. Reseal open packs carefully.



HAZARD

Based on the current European regulations the product is classified: not hazardous.