

TANNINS



V TAN[®] L

LIQUID TANNIN-BASED PRODUCT FOR ENOLOGICAL USE

COMPOSITION



V TAN[®] L is a liquid product obtained from a mixture of ellagic tannins and catechinic tannins (green tea), with a synergetic action for the protection and color stabilization of red wines.

Contains sulphites.

CHARACTERISTICS



V TAN[®] L is the result of the plurennial experience of Enologica Vason in the application of tannins to oenology. V TAN[®] L is a balanced mixture of several types of natural tannins in which the different elements work together for important processes like the protection and/or stabilization of the color, such as inactivation of oxidase naturally existing on grapes or made from *Botrytis cinerea* and make stable complexes with anthocyanins.

The protection is carried out mainly by catechinic tannins that inactivate oxidasic enzymes by changing the protein fraction. The color stabilization is helped by an interesting part of catechinic tannins extracted from green tea, and the ellagic ones. While the catechinic part of the formulation is able to be reactive, even with small quantities of oxygen, or without it, the ellagic part requires greater amounts of oxygen to perform the action of stabilization of the coloring agent.

The ellagic tannins in V TAN[®] L are very delicate from an organoleptic point of view; for this reason it's possible to use this mixture at the dosages required for color stability, without having any organoleptic imbalances in the wine.

Catechinic tannins in V TAN[®] L give the wine its fresh and fruity aromatic potential.

V TAN[®] L preserves the product for longer and allows greater resistance to oxidation and, at the same time, wines are more complex and have a greater body.

APPLICATIONS



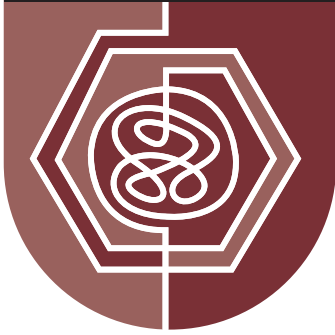
V TAN[®] L is used during maceration for the production of red wines.

Used on musts with clarifying action.

It should be used from the beginning of maceration and early after racking.

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

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DIRECTIONS FOR USE

Shake before use; dissolve the required quantity of V TAN[®] L in 10 parts of grape must or wine, then add to the mass; do not use metal objects.

It is also suggested to be used with JU.CLA.S.' automatic dosing systems.

To get the best results for colour stabilization it is recommended to make proper oxygenation (micro-oxygenation) of products treated with V TAN[®] L.



DOSAGE

From 20 to 50 g/hL during crushing on red wines.

From 5 to 15 g/hL for rosé wines.



PACKAGING

5 and 25 kg drums.



STORAGE

The product should be stored in a cool and dry place; in a refrigerator it keeps its characteristic longer. Reseal opened can carefully.



HAZARD

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