

TANIVIN[®] Blanc

PURIFIED PROANTHOCYANIDIN TANNIN FOR WHITE WINES

DESCRIPTION

TANIVIN[®] Blanc is dried tannin extracts from Quebracho *Schinopsis lorentzii*. **TANIVIN[®] Blanc** has been produced to conform to the relevant OIV-technical guidelines as listed in the Codex OEnologique International.

OENOLOGICAL USAGE

TANIVIN[®] Blanc is very highly purified tannin selected for treatment of white and rosé wines. He prevents the oxidase action of enzymes, especially laccase and tyrosinase, helps to control microbial growth and allows to reduce SO₂. It performs the stabilisation of the redox potential in must and in wine. **TANIVIN[®] Blanc** is purified tannin selected for treatment of white and rose wines.

APPLICATION AND DOSAGE

Physical aspect: bright beige dust. Add it directly in must and homogenize.

APPLICATION	DOSAGE	APPROPRIATION OF THE PRODUCT
At the beginning of the fermentation	5-20 g/hl	Stabilisation of the redox potential.
During aging of white and rosés wines	5-20 g/hl	To increase the resistance to oxidation and to improve the wine structure



PACKAGE AND STORAGE

TANIVIN® Blanc is offered in packages of 1 kg. Keep it in airy and dry places (<25°C) without direct sunlight in its original package. It is highly recommended the package to be closed very well after using. The product can be used up to 24 months after the production date.

Made in EC for OenoBioTech SAS

Product for food use, for professional and oenological use only. For professional use only, according to current legislation.

To the best of our knowledge, the information presented is accurate and complete. However, nothing herein contained shall be construed to imply any warranty or guarantee.