

TANNINS

ENOLOGICAL TANNINS

UTILIZATION OF ENOLOGICAL TANNINS

Enological tannins are used to strengthen the natural action of wine tannins whose essential characteristics are to:

- Allow for the fining of white wines and some red wines,
- Reinforce the wine structure and contribute to ageing,
- Fix color compounds during the vinification of reds,
- Increase the bactericidal and antioxidant action of SO₂.

THE RANGE THE TANNINS

◆ VITANIL AS

Combination of enological tannins specifically selected to refine wines.

◆ VITANIL VR

The tannin developed for the vinification of red wines. Combined with fining products, it contributes roundness and elegance to your wines. It protects color compounds.

◆ VITANIL B

A lightly colored tannin suitable for white wines, a perfect supplement to a protein fining that can be used during vinification. It limits reduced aromas and is an antioxidant.

◆ TANIXEL

Chestnut tannin. Is used very frequently to fine red and rosé wines. Gives structure to wines.

◆ VITANIL OAK

Oak tannin based, **VITANIL OAK** is used during vinification or ageing. It provides structure and refine wines.

◆ OENOTAN Sélection

Purified and lyophilized « cœur de chêne » tannin. It contributes structure, volume and aromatic complexity to red wines. It provides balance and harmony to fortified white wines.

◆ TANIGAL

Gallotannins: 95% pure. Recommended to fine musts, white and rosé wines. It is also recommended for wines suitable for extended period of ageing.

◆ **SUBLITAN VINIF**

A combination of grape tannins. It stabilizes the wine color, confers structure and has an antioxidant action.

◆ **SUBLIWHITE**

A grape tannin-based formula, Subliwhite is THE tannin suitable for white wines. Used during vinification or ageing, it prevents browning and emphasizes the freshness and fruitiness of wines. It removes vegetal characters while contributing roundness.

◆ **TANIRAISIN**

Skin tannin, it is added to grapes or musts. It balances the wines by conferring structure and roundness in the mid-palate. It removes the dryness of tannins.

◆ **TANIPEPIN**

A very pure grape seed tannin, Tanipepin stabilizes the color of wines and confers structure.

INSTRUCTIONS FOR USE

- ◆ With must or wine : Dilute the tannin in a container with a small amount of must or wine, (1 kg of tannin / 10 l of must or wine). Add during pumping over with a metering pump or a DOSACOL.
- ◆ For clarification : Add the tannin one day before fining. Aerate carefully.

STORAGE

- ◆ Keep full, unopened package away from light, in a dry and odorless area.
- ◆ Opened package: use rapidly.

Our enologists are available to provide additional information on enological tannins and their properties.