

TANIGAL

**Pure tannin from gallnuts
for the clarification and the fining of white wines**

CHARACTERISTICS

TANIGAL is a pure tannin from gallnuts extracted with alcohol mainly used on musts, "blancs de blanc" and "blancs de noir" wines.

TANIGAL is essential in white wine fining with gelatine and contributes to the clarification of wines in "prise de mousse".

What's more, regarding bottling, **TANIGAL** assists in the clarification of bottled wines in the "traditional method".

OENOLOGICAL PROPERTIES

- Helps in settling and clarifying by coagulating proteins from musts and wines.
- Keeps organoleptic characters and wine structure.

APPLICATION FIELD

- Essential in white wines for clearing those with slightly hydrolysed gelatine.
- For the clarification of musts and wines.
- Assists in the clarification of bottled wines in the "traditional method".

APPLICATION RATES

Recommended application rate : 2 to 8 g/hL.

- Musts : 5 to 8 g/hL.
- Fining : 2 g /g of **GELISOL**.
- Bottling : 3 g/hL.

INSTRUCTIONS FOR USE

Dissolve **TANIGAL** in 10 times its weight of water or wine.

Add to the volume to be treated. Ensure proper homogenization.

Precautions for use :

At high doses, **TANIGAL** requires several weeks or even several months to blend perfectly with the wine.

For oenological and specifically professional use.

Use according to current regulation.

PACKAGING

- 1 kg bag - Box of 10 x 1 kg.
- 25 kg bag.

STORAGE

Store unopened package away from light in a dry and odourless area.

Opened package : use rapidly.

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