



TAN FINESSE

Condensed tannin extracted from wood of exotic species

AROMATIC ELEGANCE AND REDUCTION OF GREEN CHARACTER

General features

When added to base wine or during second fermentation, TAN FINESSE helps soften green notes that can appear in wines made from unripe grapes or due to excessive pressing.

TAN FINESSE does not increase astringency, and respects the desirable Charmat method taste components of freshness and lightness. TAN FINESSE improves aroma quality by contributing light floral notes which blend well with base wine aromas, and which never overwhelm.

When used during second fermentation, TAN FINESSE facilitates yeast settling at the end of fermentation and improves white and rosé wine protein stabilization.

Applications

- Improve wine aroma cleanliness while reducing green character.

Dosage

3-10 g/hL (0.25 – 0.8 lb/1000 gal)

Instructions for use

Prior to second fermentation, dissolve TAN FINESSE in 10 times its weight in wine or water and add to the base wine before yeast inoculation.

Packaging

1 kg pack

Storage

Sealed package: store in a cool, dry, well-ventilated area.
Opened package: carefully reseal and store as indicated above.

Product for oenological use, as stated in:

Regulation (EC) N. 606/2009

Codex Œnologique International

