



TAN FRAGRANCE

Condensed tannin extracted from wood of fruit trees

Sheet code: TanFragrance/en

Revision: n°0 February 2013

Pag. 1/1

ENHANCE FRUIT AROMAS AND ANTIOXIDANT PROTECTION

General features

TAN FRAGRANCE is a blend of condensed tannins extracted from wood of fruit trees, created for its antioxidant ability and its capacity to heighten fruit notes in sparkling wines.

During the extraction process of the various TAN FRAGRANCE components, oxidative reactions are significantly limited in order to extract integral tannins in their native form, the form in which they exhibit strong antioxidant properties, and to retain secondary compounds (polysaccharides, nor-isoprenoids, terpenes etc.) that contribute to the sensory quality of wine.

The condensed tannins that make up TAN FRAGRANCE are also particularly effective in color stabilization of red and rosé wines.

Applications

Enhance fruit aroma and improve antioxidant protection.

Dosage

Red and rosé wine: 1-8 g/hL (0.08 – 0.64 lb/1000 gal)

White wine: 1-3 g/hL (0.08 – 0.25 lb/1000 gal)

Instructions for use

Prior to second fermentation, dissolve TAN FRAGRANCE 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 Oenologique International

