



## TAN STYLE

Tannin extracted from untoasted oak

### AROMA COMPLEXITY, STRUCTURE AND PREVENTION OF REDUCTIVE CHARACTER

#### General features

TAN STYLE is particularly efficient in the prevention and treatment of reductive odors, particularly those caused by the presence of mercaptans. Based on its neutral aroma, soft mouthfeel and sweet taste, TAN STYLE can be used to correct reductive problems without modifying the sensory profile of wine.

At high dosages, TAN STYLE contributes to the structure and aromatic complexity of wine.

The antioxidant effect of TAN STYLE helps preserve a higher amount of free sulfur dioxide in bottle and ensures aromatic freshness and longer lasting color.

#### Applications

- Prevention of reductive character during secondary fermentation.
- Enhance aromatic complexity and structure.

#### Dosage

1-10 g/hL (0.08 – 0.8 lb/1000 gal)

#### Instructions for use

Prior to second fermentation, dissolve TAN STYLE in 10 times its weight in wine or water and add to 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

