MARTIN VIALATTE

TANNINS

TANIPEPIN

Grape seed tannins in granular form
for the clarification, stabilization and balance of red and rosé wines

CHARACTERISTICS

TANIPEPIN is a pure grape seed tannin. Thanks to the production by extraction and following selective purification of the grape seed phenolics, **TANIPEPIN** is very pure and has good organoleptic properties.

TANIPEPIN is a proanthocyanidine-type tannin and specifically designed for red winemaking. It is naturally efficient in favouring tannin–anthocyanin polymerisations through the formation of acetaldehyde bridges thus allowing superior red wine colour stabilization.

OENOLOGICAL PROPERTIES

- Ensures red wine colour stabilization.
- Improves the anti-oxidative properties of wines and their development.
- Reduces the action of oxidases.
- Contributes to protein stability in white or rosé wines.

APPLICATION FIELD

- For the elaboration and breeding of red and rosé wines.
- For the clarification, stabilization and balance of wines.
- To ensure a good protection against oxidation contributing to the preservation of red and rosé wine hues during ageing.
- For an ease of use thanks to granular form.

APPLICATION RATES

Recommended application rate :
· Grapes : 5 to 15 g/100 kg.
· Musts : 5 to 10 g/hL.
· White and rosé wines : 1 to 5 g/hL.
· Red wines : 5 to 15 g/hL.

INSTRUCTIONS FOR USE

Dissolve **TANIPEPIN** in 10 times its weight of must or wine.
Add to the volume to be treated. Ensure proper homogenization.

Precautions for use :
For oenological and specifically professional use.
Use according to current regulation.

PACKAGING

500 g bag

STORAGE

Store unopened package away from lifght in a dry and odourless area. Opened package : use rapidly.

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