

VITANIL B

Tara tannin
for the clarification of white wines

CHARACTERISTICS

VITANIL B contains Tara pod tannin (a bean originating from South America). It is a clear tannin extracted from gallic alcohol, perfectly adapted to the fining of white wine.

On must, **VITANIL B** participates in juice settling and clarification by reacting with excess proteins. It eliminates natural grape oxidases (tyrosinase and laccase secreted by Botrytis).

VITANIL B protects the must from oxidization in two ways. First, thanks to its antioxidase action and then thanks to its antioxidizing action, characteristic of tannins, through the fixation of the oxygen.

What's more, **VITANIL B** is the ideal complement for fining on only slightly hydrolysed gelatine like **GELISOL**. Indeed, white wine does not contain enough tannin to react efficiently with the protein fining agents (gélamines).

That's why, it is necessary to complement the wine with a tannin during fining.

OENOLOGICAL PROPERTIES

- Protects the must from oxidation.
- Participates in juice settling and clarification
- Limits the development of taste reduction

APPLICATION FIELD

- Musts and white wines.

APPLICATION RATES

Recommended application rate : 2 to 20 g/hL.

• Musts : 10 to 20 g/hL.

• Wines : 2 to 10 g/hL in combination with **GELISOL** : 2 g **GELISOL**/1 g **VITANIL B**.

INSTRUCTIONS FOR USE

Dissolve **VITANIL B** in 10 times its weight of must or wine.

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

Precautions for use :

To help dissolving, use hot water.

Add the protein fining the day before.

For oenological and specifically professional use.

Use according to current regulation.

PACKAGING

1 kg bag

STORAGE

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

Opened package : use rapidly.

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