

Product Description

Tannin Multi is a new oenological tannin of botanical origin of highest purity. The product is an optimal combination of an approved tannin and a quebracho-tannin. Thus it combines the advantages of both tannins.

The application of Tannin Multi is permitted according to the current EU laws and regulations and complies with the purity regulations of the International Codex for wine treatment agents of the OIV.

**Tannin for mash,
must and wine**

Aim of Treatment

Tannin Multi can be applied for the treatment of mash/crushed grapes, must/grape juice and wine.

Dependent on time of application and application purpose, the following effects are clearly evident:

- Tannin is traditionally employed for years to optimize the precipitating potential of the wines necessary in case of a later protein fining.
- With regard to red wine technology, the application in mash or in must provides for a stabilisation and preservation of colour. Apart from that, the wines improve in their organoleptic properties, i.e. the wines acquire more structure and body.
- *Due to the very high quebracho proportion, Tannin Multi can be used for micro-oxygenation. In contrast to other tannins, Tannin Multi plays an important role in complex formation and has an active part in it. By polycondensation and polymerisation stable colour complexes are formed.*
- Good experience has been made with Tannin Multi when employed for wines difficult to clarify. In the fining sequence, Tannin Multi is applied first, subsequently clarification/fining with silica sol and gelatin is carried through.

Dosage

Red wine mash	2-20 g/100 L
White wine must	2-10 g/100 L
Red wine	2-20 g/100 L
White wine	1-10 g/100 L
Clarification difficulties	3-5 g/100 L Tannin Multi first, then fining with silica sol and gelatin

It is recommended to perform pretests to better determine the dosage. Pretests are equally advisable for any subsequent treatments with protein-containing clarifying agents, for instance isinglass or gelatin to determine the degree of clarification and the impact on taste.

Application

Tannin Multi is extremely user-friendly. It is at first dissolved in some water and then added to the wine while stirring intensely at the same time.

The effect can be promoted by little oxygen uptake (micro-oxygenation).

Storage

Tannin Multi should be protected from foreign odours, moisture and light. Reseal opened packagings immediately and tightly and use them up soon.