



Special Tannin preparation for the fermentation of red grapes and refinement of red wine

V. 04/10

The new approach for tannin management in red wines

ViniTannin™SR is a highly purified tannin preparation derived from red grape skins. It optimizes the stabilization of the color pigments (anthocyanine chains) in the juice or wine stage. ViniTannin™SR also improves the texture of the wines without any bitterness or harsh astringent flavours and improve the ageing potential of the wine. The benefits of ViniTannin™SR are the following:

- **Highly purified, 100% natural and derived from high quality grapes**
- **Optimizes the color fixation of the anthocyanes**
- **Excellent integration into the wine or juice**
- **No bitter or astringent flavour**
- **Easy to dissolve**

Dose rate

ViniTannin SR can be used for 3 applications. During cold soak, fermentation and refinement before bottling. The maximum dose rate depends on the personal preference of the taster. We recommend not to exceed a total dose rate for all applications of 15g/hl or 100kg. Add the ViniTannin™SR always before adding SO₂ to the process or wait at least 15 minutes before adding SO₂.

<i>Variety</i>	<i>Juice (cold soak)</i>	<i>Fermentation</i>	<i>Before Bottling</i>
<i>Pinot Noir</i> <i>Pinotage</i>	2-5 g/100 kg	2-5 g/100 kg	1-2 g/hl
<i>Cabernet</i> <i>Merlot</i> <i>Malbec</i>	5-10 g/hl	5-10 g/100 kg	3-5 g/hl
<i>Tempranillo</i> <i>Syrah</i> <i>Grenache</i>	5-10 g/hl	10-15 g/100kg	3-5 g/hl

Practical Application Advice

1. Dissolve the dried product of ViniTannin™SR in medium warm wine or warm water. Use per 10 g of ViniTannin™SR to 250 ml of water or wine. Optimal temperature between 35 ° and 40°C.
2. Acidify the suspension with 5 g/l of Tartaric acid.
3. Add the suspension homogeneously to the juice or mash.

Additional Information

We recommend different dose rates depending on the variety and application to ensure an optimal result in the wine. Don't aspirate the dust from the product. For safety advice please refer to the Safety Data Sheet.

Shelf Life and Storage

ViniTanninSR will be delivered in 1 kg aluminium foil pouches.
Shelf life at room temperature 25- 30 °C is 24 month. Protect against light.
Open pouches should be used within 1 month.



Specifications ViniTannin™ SR

2B FermControl GmbH, FERMENTATION TECHNOLOGY & ENOLOGY

Appearance: white crystalline powder

pH in water 10 %	5,0-5,5
Density	0,6-0,7 g/cm ³
Heavy Metals (PB)	< 20 ppm
Iron	<10 ppm
Arsenic	< 1ppm
Flash point	175°C
Temperature stability	min. 65°C
Dried matter	96,0 %
Moulds	< 2 x10 ³ cfu/g
Total bacteria	< 2 x10 ² cfu/g
Shelf life	min. 24 months