

# TANIN VR SUPRA®

Instantaneously dissolving (Instant Dissolving Process, **IDP**) ellagic and proanthocyanidic tannin preparation for red wine vinification.

*Qualified for the elaboration of products for direct human consumption in the field of the regulated use in oenology.  
In accordance with the regulation (EC) n° 606/2009.*

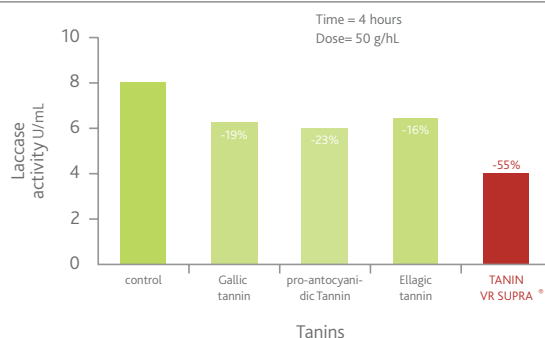
## SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

**TANIN VR SUPRA®** combines the effects of different tannins selected and prepared for optimal technological efficiency, without adding bitterness:

- Anti-oxidant action to protect the colour.
- Wine structural improvement by supplementation of the midpalate.
- Precipitation of wines' natural protein for a better preservation of endogenous tannins (kamikaze effect).
- Inhibition of natural oxidation enzymes (laccase, polyphenol oxidase) during harvesting of *Botrytis*-affected vintages (more efficiently than SO<sub>2</sub>).
- Vinification of grapes that show a phenolic maturity deficiency or an unfavourable tannin/anthocyanin ratio for colour stabilisation
- Improves fining.

## EXPERIMENTAL RESULTS

- Inhibition of laccase activity on Botrytised harvest: up to 55% reduction of laccase activity after 4 hours compared with only a 20 % reduction in the case of proanthocyanidic tannins alone.



- Protection and stabilisation of colour: combined (stabilised) anthocyanins, total phenolics and colour intensity are enhanced for wine treated with **TANIN VR SUPRA®**.

RED WINE MID-MATURING ANALYSIS	CONTROL		WINE TREATED WITH <b>TANIN VR SUPRA®</b>	
	1	2	1	2
Total phenols ratio (OD 280)	45,7	45,8	48,9	48,7
Colouring intensity (OD 520)	1,02	1,04	1,16	1,11
Modified colouring intensity (OD 420+520+620)	1,23	1,26	1,42	1,35
Combined anthocyanins (stable) (%)	26,2	28,1	38,0	34,4



## PHYSICAL CHARACTERISTICS

Aspect ..... granulated  
Solubility in water ..... complete

Colour ..... dark brown

## CHEMICAL ANALYSIS

Tannins ..... > 65 %  
Humidity ..... < 10 %  
Ash ..... < 4 %  
Insoluble substances ..... < 2%  
Arsenic ..... < 3 ppm

Iron ..... < 75 ppm  
Lead ..... < 2 ppm  
Mercury ..... < 1 ppm  
Cadmium..... < 1 ppm

## PROTOCOL FOR USE

### ŒNOLOGICAL CONDITIONS

- High anthocyanin content and/or low tannin content. Anthocyanin - tannin ratio of >4.
- Low maturity of grape tannins preventing high phenolic extraction.
- *Botrytis*-affected harvest: laccase activity > 2 U/mL.

### DOSAGE:

- Structural improvement: 10 to 20 g/hL (100-200 ppm).
- Colour stabilisation: 20 to 40 g/hL (200-400 ppm).
- *Botrytis*-affected fruit: 30 to 80 g/hL (300-800 ppm).

### IMPLEMENTATION

The **IDP** process enables perfect solubility in wine and thus imposes no preliminary dissolution of the tannins in water. Homogenous introduction into the bulk of the must or wine is, however, advised.

- On sound fruit: add the total dosage during the first pump-over at the start of alcoholic fermentation.
- For cold pre-fermentation macerations (cold soaking): add the total dosage during the first pump-over at the start of alcoholic fermentation.
- On a *Botrytis*-affected harvest: add the total dosage early ideally in the hopper.

### STORAGE

- Store in original sealed packages, in a cool dry place (off the floor) in an odour-free environment.
- Optimal date of use: 4 years.
- Opened bags properly re-sealed: 4 months.

### PACKAGING

1 kg bag - 10 kg box.  
5 kg bag - 10 kg box.

