

# BIOTAN

Proanthocyanidic tannins extracted from grapes using LAFFORT's Instant Dissolving Process (IDP)

## SPECIFICATIONS

Thanks to the high quality of its extraction, **BIOTAN**<sup>®</sup> contains only a negligible quantity of phenolic acids, which are known *Brettanomyces* substrates.

During the fermentation phase or maturation, **BIOTAN**<sup>®</sup> allows:

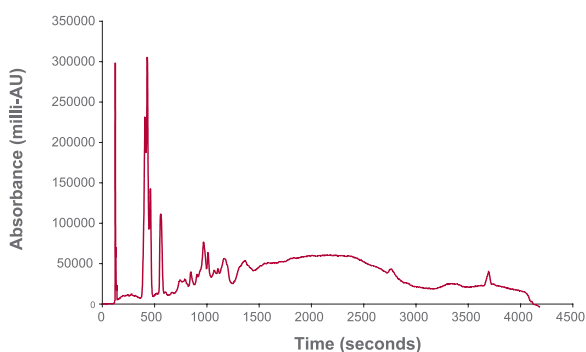
- Compensation for natural grape tannin deficiency.
- Stabilisation of colour due to the formation of tannin-anthocyanin polymeric pigments.

## ŒNOLOGICAL APPLICATIONS

- Grape vinification, where the fruit displays a sub-optimal phenolic profile or when a deficiency in natural tannin content will lead to an undesirably low tannin-anthocyanin ratio for colour stabilisation.
- Refinement and enhancement of wine structure and palate length.

## EXPERIMENTAL RESULTS

- The average polymerization degree of **BIOTAN**<sup>®</sup> lends it the same organoleptic and physiochemical properties as grape skin tannins.



- **BIOTAN®** is a pure preparation with a very low phenolic acid content.

	Coumaric acid (µg/g of tannins)		Ferulic acid (µg/g of tannins)	
	free	alcohol conversion to ester	free	alcohol conversion to ester
B1	175	550	25	150
G2	538	4120	11	185
F1	88	225	13	88
F2	124	1643	22	197
<b>BIOTAN®</b>	63	275	25	100

B1 ; G2 ; F1 ; F2 : various alternative commercial preparations.

## PROTOCOL FOR USE

### DOSAGE

- Colour stabilisation: 20 to 40 g/hL.
- Tannin augmentation: 10 to 30 g/hL.

### IMPLEMENTATION

**BIOTAN®** can be sprinkled directly onto the must or the wine thanks to the **IDP** process, during homogenisation or a pump-over.

In the case of colour stabilisation, add **BIOTAN®** during a pump-over at the start of fermentation.

### STORAGE

Store in the original, unopened packaging and use within the specified "use by" date.

### PACKAGING

500 g bag - 10 kg box.

