TANIN GALALCOOL

Gall tannins, using LAFFORT's Instant Dissolving Process **(IDP)**, to be used for white and rosé must vinification

SPECIFICATIONS

TANIN GALALCOOL® is a highly pure extract of chestnut gall tannins, with physiochemical properties that are particularly well adapted to white and rosé must vinification, including:

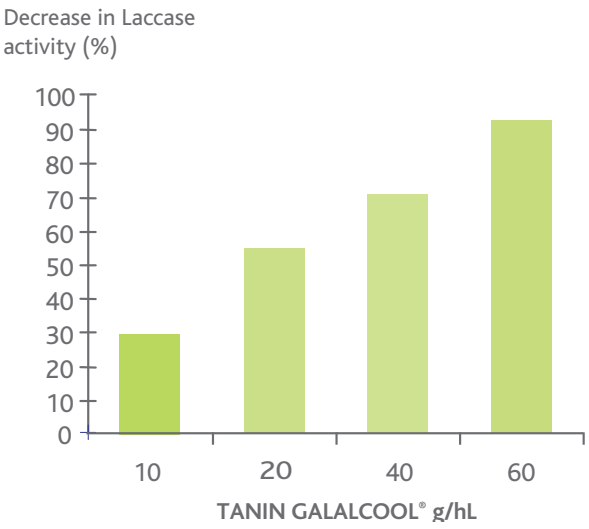
- Inhibition of natural oxidation enzymes (laccase, polyphenol oxidase), more efficiently as SO_2.
- Precipitation of some of the unstable proteins.
- Reduction of bacterial development (as in Champagne production).
- Facilitation of clarification.

ŒNOLOGICAL APPLICATIONS

- Protects must in Botrytis-affected vintages.
- In the case of anaerobic vinification (protected from air), regulates and reduces the need for SO_2 additions.
- During the production of effervescent wines (Champagne method) for the period of the second fermentation in bottles.

EXPERIMENTAL RESULTS

- Thanks to its particular chemical properties, **TANIN GALALCOOL®** plays an efficient role in Laccase inhibition.



Non-sulphided must - Laccase activity: 4 U/mL.

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PROTOCOL FOR USE

ŒNOLOGICAL CONDITIONS:

- *Botrytis*-affected vintages: laccase activity > 2 Ulac.

DOSAGE

- Must protection: 5 to 20 g/hL.
- Elimination of light protein hazes: 5 to 10 g/hL.
- Bottling of sparkling wines: 2 to 4 g/hL.

IMPLEMENTATION

Gradually add a 10 % solution to the must, then homogenise.

Thanks to the **IDP** process, **TANIN GALALCOOL®** can be directly sprinkled onto the wine in the tank, during homogenisation or a pump-over.

On a Botrytised harvest, add a 10 %**TANIN GALALCOOL®** solution after crushing, and in small doses during pumping into the press.

For sparkling wines, add a 10 % **TANIN GALALCOOL®** solution to the drawing liquid (blend of sugar and yeast).

STORAGE

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

PACKAGING

1 kg bag - 10 kg box.

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