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# TANIN PLUS

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Ellagic tannin extracted from stave-quality toasted American oak, using LAFFORT's instant dissolving process (IDP). For post-vinification use in red, rosé and white wine.

## SPECIFICATIONS

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The specific manufacturing process of **TANIN PLUS** allows a unique component profile, which:

- Enhances structure and mouthfeel.
- Increase the wine's aromatic intensity and complexity.
- Protects wine with regards to oxidation.

## ENOLOGICAL APPLICATIONS

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- During bottling preparation, preserves wine freshness.
- When the natural barrel component content is depleted through multiple barrel fills, **TANIN PLUS** permits the creation of a wine rich in ellagic tannins, identical to that gained from new barrels.

## PROTOCOL FOR USE

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### DOSAGE

- Red wine: 30 to 150 ppm.
- White and rosé wine: 30 to 100 ppm.

## IMPLEMENTATION

Thanks to the IDP process, **TANIN PLUS** can be sprinkled directly onto the wine during homogenisation or a pump-over. After **TANIN PLUS** has been added, it is recommended to carry out normal rackings until bottling preparation or to perform a coarse filtration before bottling. It is recommended to add **TANIN PLUS** at least two weeks prior to bottling.

## STORAGE

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

## PACKAGING

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500 g bag - 10 kg box.

