

TAN'COR GRAND CRU

Preparation derived from proanthocyanidic tannins derived from grapes and ellagic tannins from oak, using LAFFORT's Instant Dissolving Process (**IDP**), to be used during red wine maturation

SPECIFICATIONS

After the fermentation phase or during maturation, **TAN'COR GRAND CRU®** is used to:

- Enhance and modify the wine's structure and palate length.
- Stabilise colour by combining the remaining free anthocyanins.
- Regulating oxidation-reduction phenomena.

ENOLOGICAL APPLICATIONS

- In the case of tannin imbalance, **TAN'COR GRAND CRU®** acts uniformly, complementing the whole of length on the palate.
- To prepare wine for maturation in barrels.
- Preceding micro-oxygenation.

PROTOCOL FOR USE

DOSAGE

- Protection of wine and stabilising colour: 15 to 50 g/hL.
- Ageing and structural augmentation: 5 to 30 g/hL

IMPLEMENTATION

During the first wine racking, after malo-lactic fermentation or at any stage of maturation.

Thanks to the **IDP** procedure, **TAN'COR GRAND CRU®** can be sprinkled directly onto the wine during homogenisation or a pump-over.

After **TAN'COR GRAND CRU®** has been added, it is recommended to carry out normal rackings until bottling preparation.

It is recommended to add **TAN'COR GRAND CRU®** at least two weeks before bottling.

STORAGE

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

PACKAGING

1 kg bag - 10 kg box.

