TANNIN

Tan&Sense® Volume





Tan&Sense® Volume is a selection of high quality ellagic tannins that improves the volume and mouthfeel in wines and contributes to the balance of the oxidation-reduction potential.



PRODUCT CHARACTERISTICS

- Formulation: Pure oak tannins from stave quality.
- Enological benefits: Tan&Sense® Volume is a high quality ellagitannin used to increase wines' volume, improve the aromatic length (length of end palate), and reinforce the structure of white, rosé and red wines.

Tan&Sense® Volume can be used to regulate the redox potential of micro-oxygenated or barrel aged wines.



DIRECTIONS FOR USE

- Instantly soluble, Tan&Sense® Volume is ready to use. Dissolve in 10 times its weight in water. Add into the tank during a pumpover or during a transfer in order to have a perfect homegenisation. It can be used during ageing or a few weeks before bottling.
- **Dosage:** Red wines: 5 to 20 g/hL. Rosé and white wines: 3 to 5 g/hL.

 The dosage of tannins depends of each type of wine and winemaking imperatives to be achieved. Take advice from your oenologist in order to comply with the oenological codex (OIV).

Lamothe-Abiet provides single-dose samples (for one bottle) to simplify the calculation of the treatment.



SPECIFICATIONS

PHYSICAL

• Appearance & colour: Brown granulate

CHEMICAL

- Total phenols: > 65 %
- **Humidity:** < 10 %
- Ashes: < 4 %

LIMITS

- Insoluble matter (water): < 2 %
- **Lead**: < 5 mg/kg
- Mercury: < 1 mg/kg
- Arsenic: < 3 mg/kg
- **Iron**: < 50 mg/kg



PACKAGING & CONSERVATION

- ♦ Box of 4 bags of 250 g.
- Store in its original packaging hermetically sealed, in a cool, clean and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.

GD/09-07-2021. For oenological use. This document is correct at the time of publication and is provided for information purposes only, without commitment or guarantee. This product should be used in accordance with the relevant legislation and standards. In accordance with the EU Regulation n°2019/934 (and its modifications).