

TANNIN



Pro Tanin R[®]

Specific proanthocyanidic tannins preparation for red wines. Pro Tanin R[®] improves colour stability and strengthens the antioxidant power, which makes the wine more stable over time.



PRODUCT CHARACTERISTICS

- ◆ **Formulation:** Preparation of proanthocyanidic tannins extracted with water, instantaneously soluble.
- ◆ **Enological benefits:** Pro Tanin R[®] prevents abrupt losses of colour matter (reaction with proteins) and **helps to stabilise the colour**. It also has an **antioxidant effect** and **helps to inhibit the laccase activity** of botrytised grapes, protecting anthocyanins and improving their stabilisation.

Pro Tanin R[®] facilitates the fining and clarification of red wines, thus improving their quality and stability over time.



DIRECTIONS FOR USE

- ◆ Dissolve previously in some must or wine, then add into the tank during a pump over or during a transfer in order to obtain a perfect homogenization.
- ◆ **Dosage:** *Healthy grapes:* 10 to 30 g/hL according to grape ripeness. *Botrytised grapes:* 30 to 80 g/hL at tank filling, according to laccase activity determinate by Botrytest[®]. *Fining:* 5 à 15 g/hL.

The dosage of tannins depends of each type of wine and winemaking imperatives to be achieved. The Botrytest[®] is an easy tool to measure the laccase activity, which helps to determinate the adapted quantity of Pro Tanin R[®] to introduce to the must. Take advice from your enologist in order to comply with the oenological codex (OIV).



TRIAL RESULTS

1. COLOUR OF FINISHED WINES

Graves, Cabernet Sauvignon, 2016
ABV: 11,5% • pH = 3,52



10 g/hL

20 g/hL

Laccase activity on must (U/mL)

Control	4
½ dose Pro Tanin R*	1
1 dose Pro Tanin R*	0

*Dose recommended by the Botrytest



SPECIFICATIONS

PHYSICAL

- **Appearance & colour:** Granulate brown

CHEMICAL

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

LIMITS

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



PACKAGING & CONSERVATION

- Bag of 1 kg (in 10 kg box) and bags of 5 kg (in 10 kg box).
- Store in its original packaging hermetically sealed, in a cool and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.

GD/07-07-2021. 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).

LAMOTHE-ABIET

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