TANNIN

Tan&Sense® Origin





Tan&Sense® Origin is a selection of pure oak tannins of very high quality (stave quality).



PRODUCT CHARACTERISTICS

- Formulation: Pure oak tannins from stave quality.
- Enological benefits: Tan&Sense® Origin is a high quality tannin that can be used to manage wines' redox potential whilst respecting their balance and fruitiness. It can be used on white, rosé or red wines.



DIRECTIONS FOR USE

- Instantly soluble, Tan&Sense® Origin 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: 1 to 15 g/hL. Rosé and white wines: 0,5 to 3 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: Granulated, brown

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/20-07-2021. 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).