

TANNIN



# Vinitan Advance®

Vinitan Advance® is ideal for developing the structure and length in wines. It helps stabilise colour and protects wines against oxidation.



## PRODUCT CHARACTERISTICS

- ◆ **Formulation:** Pure grape tannin with low phenol content.
- ◆ **Enological benefits:** Vinitan Advance® is a pure grape tannin produced according to strict purity and quality guidelines. It is the ideal tannin for **red wines with ageing potential**.

Vinitan Advance® **contributes to colour stability** and protects against premature colour loss (tannin-anthocyanin stabilisation). When used at the beginning of aging, it helps to protect against oxidation.

When used throughout the maturation or before bottling, Vinitan Advance® reinforces the wine's **structure** and **balance** and improves its ageing potential.



## DIRECTIONS FOR USE

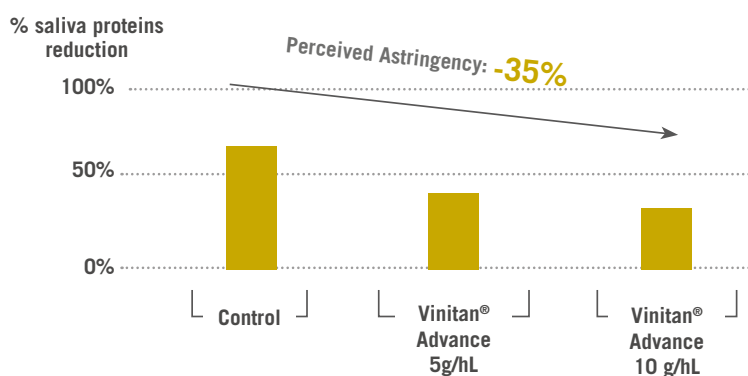
- ◆ Instantly soluble, Vinitan Advance® is ready to use. Dissolve in 10 times its weight in wine. Add into the tank during a pump-over or during a transfer in order to have a perfect homogenisation. Il s'emploie pour les vins rouges de garde, en cours d'élevage ou peu avant la mise en bouteille.
- ◆ **Dosage:** *During fermentation or post runnig-off:* 5 to 30 g/hL. *During ageing:* 2 to 10 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.



## TRIAL RESULTS

### 1. IMPACT OF VINITAN ADVANCE ON THE PERCEPTION OF ASTRINGENCY IN RED WINES

Aging • Red wine, Pomerol • addition of increasing doses of Vinitan® Advance  
SPI (Salivary Protein Index) measurement\*, 1 month after addition



**Results:** Reduction of the astringency perceived on tasting and an enhancement of volume and structure in mouth.

\*SPI (Saliva Protein Index): measures the reactivity of saliva proteins with wine polyphenols. The SPI measurement is representative of the astringency perceived in wines. A lower value indicates a less pronounced astringency in a wine.



## SPECIFICATIONS

---

### PHYSICAL

---

- **Appearance & colour:** Brown granulate

### 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

---

- Bags of 500 g (in 5 kg box).
- 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).

**LAMOTHE-ABIET**

AVENUE FERDINAND DE LESSEPS 33610, CANEJAN - BORDEAUX, FRANCE • TÉL : +33 (0)5 57 77 92 92 • [WWW.LAMOTHE-ABIET.COM](http://WWW.LAMOTHE-ABIET.COM)