TANIN VR™ KP

Instantaneously dissolving (Instant Dissolving Process) proanthocyanidic tannin.

Qualified for the elaboration of products for direct human consumption in the field of the regulated use in oenology. In accordance with the current EU regulation n° 2019/934.

SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

TANIN VR KP™ is a specific preparation for red wine vinification.

- Wine structural improvement by supplementation of the midpalate.
- Precipitation of wines' natural protein for a better preservation of endogenous tannins (sacrificial effect).
- Inhibition of natural oxidation enzymes (laccase, polyphenol oxidase) during harvesting of *Botrytis*-affected vintages (more efficiently than SO_2).
- Vinification of grapes that show a phenolic maturity deficiency or an unfavourable tannin/anthocyanin ratio for colour stabilisation.
- Improves fining.
- Anti-oxidant action conducive to colour protection.

PHYSICAL CHARACTERISTICS

Aspect	granulated
Colour	dark brown
Solubility in water	complete

CHEMICAL ANALYSIS

Total phenolics (%)	> 65
Humidity (%)	< 10
Ash (%)	< 5
Insoluble substances (%)	< 5
Arsenic (ppm)	< 3
Iron (ppm)	< 50
Lead (ppm)	< 2
Mercury (ppm)	< 0.5
Cadmium (ppm)	< 0.5

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PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

- Reacts strongly with proteins.
- High anthocyanin content and/or low tannin content. Anthocyanin-tanin ratio of > 4.
- Low maturity of grape tannins preventing high phenolic extraction.
- *Botrytis*-affected harvest: laccase activity > 2 U/mL.

DOSAGE

- Clarification additive: 10 - 30 g/hL (100 - 300 ppm).
- Colour stabilisation: 20 - 40 g/hL (200 - 400 ppm).
- Inhibits Laccase activity: 30 - 80 g/hL (300 - 800 ppm).

IMPLEMENTATION

The IDP process enables perfect solubility in wine and thus imposes no preliminary dissolution of the tannins in water. Homogenous introduction into the bulk of the must or wine is, however, advised.

- On sound fruit: add the total dosage during the first pump-over at the start of alcoholic fermentation.
- For cold pre-fermentation macerations (cold soaking): add the total dosage during the first pump-over at the start of alcoholic fermentation.
- On a *Botrytis*-affected harvest: add the total dosage early ideally in the hopper.

STORAGE RECOMMENDATION

- Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature, in its original, unopened packaging.
- Optimal date of use: 5 years.

PACKAGING

5 kg bag - 10 kg box.

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