

TAN'COR®

Preparation of proanthocyanidic and ellagic tannins, using LAFFORT®'s instant dissolving process (IDP), for use in red wine maturation.

*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

TAN'COR® combines the properties of ellagic and proanthocyanidic tannins specifically prepared for the treatment of red wines after fermentation or during maturation. TAN'COR® is recommended for:

- Protecting the wine against oxidation phenomena.
- Red wines presenting a tannin imbalance and/or weak structure.
- Inhibits Laccase activity.
- Improve clarification.

PHYSICAL CHARACTERISTICS

Aspect granulated
Solubility in water complete

Colour dark brown

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

PROTOCOL FOR USE

DOSAGE

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



LAFFORT

l'œnologie par nature

IMPLEMENTATION

During the first wine racking, after malolactic fermentation or at any stage during maturation.

Thanks to the IDP procedure, **TAN'COR®** can be sprinkled directly onto the wine during homogenisation or a pump-over.

After the addition of **TAN'COR®**, it is recommended to carry out normal rackings until fining or bottling preparation.

It is recommended to add **TAN'COR®** at least two weeks before bottling.

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

1 kg bag - 10 kg box.
5 kg bag - 10 kg box.

