

TANFRESH®

Preparation based on proanthocyanidic tannins and oak ellagic tannins for rosé and white wines.
*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

- Helps to protect the wine from oxidation.
- Inhibits Laccase activity.
- Improves clarification.

PHYSICAL CHARACTERISTICS

Aspect granulated
 Solubility in water complete

Colour light 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

- White must or wine: 1 - 5 g/hL (10 - 50 ppm).
- Rosé must or wine: 2 - 6 g/hL (20 - 60 ppm).
- Base wine and must (for sparkling wines): 0.5 - 2 g/hL (5 - 20 ppm).



LAFFORT

l'œnologie par nature

INSTRUCTIONS FOR USE

The IDP process allows direct addition of **TANFRESH®** to must or wine in the tank during a pump over for homogenisation. It is recommended to add **TANFRESH®** at least two weeks before bottling.

For white and rosé wines stabilised with CMC (tartaric stabilisation), the addition of tannins towards the end of ageing may affect the colloidal stability; it is recommended to perform a protein stability test again systematically after addition.

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

250 g bag - 10 kg cases.

