

# TANIN VR GRAPE®

Proanthocyanidic tannins extracted from grapes using LAFFORT's Instant Dissolving Process (IDP).  
*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

Due to the high quality of its extraction, **TANIN VR GRAPE®** contains only a negligible quantity of phenolic acids, that are known *Brettanomyces* substrates. It is especially formulated for:

- Compensation for natural grape tannin deficiency (lack of phenolic maturity or adverse tannin-anthocyanin ratio).
- Stabilisation of colour due to the formation of tannin-anthocyanin polymeric pigments.
- Inhibits Laccase activity.
- Improving fining.

## EXPERIMENTAL RESULTS

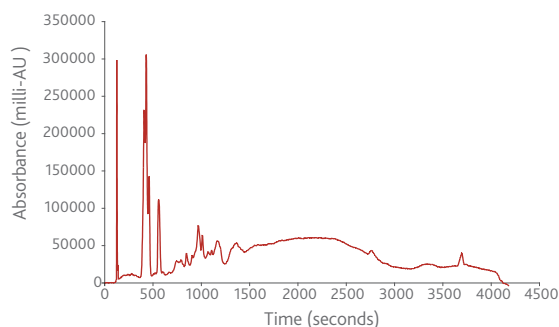
- **TANIN VR GRAPE®** is a pure preparation with a very low phenolic acid content.

	Coumaric Acid (µg/g)		Ferulic acid (µg/g of tannins)	
	Free	Esterified	Free	Esterified
Grape tannin	175	550	25	150
Skin tannin	538	4120	11	185
Grape tannin	88	225	13	88
Skin tannin	124	1643	22	197
<b>TANIN VR GRAPE®</b>	<b>63</b>	<b>275</b>	<b>25</b>	<b>100</b>

*Different phenolic acid contents between **TANIN VR GRAPE®** and various alternative commercial preparations.*



**LAFFORT**  
*l'œnologie par nature*



- The average polymerisation degree of **TANIN VR GRAPE®** lends it the same organoleptic and physiochemical properties as grape skin tannins.

## PHYSICAL CHARACTERISTICS

Aspect ..... granulated  
Solubility in water ..... complete

Colour ..... 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  
SO<sub>2</sub> (ppm) ..... > 10

## PROTOCOL FOR USE

### 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

**TANIN VR GRAPE®** can be sprinkled directly onto must or wine (thanks to the **IDP** process), during homogenisation or a pump-over.

In the case of colour stabilisation, add **TANIN VR GRAPE®** during a pump-over at the start of fermentation.

## 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

500 g bag - 10 kg box.

