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 regulation (EC) n° 606/2009.

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:
- Enhancing and modifying the structure of the wine and preparing it for maturation.
- Protecting the wine against oxidation phenomena.
- Regulation of the oxidation-reduction phenomena.
- Red wines presenting a tannin imbalance and/or weak structure.
- Improve clarification.

PHYSICAL CHARACTERISTICS

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

Colour ................................................................. dark brown

CHEMICAL ANALYSIS

Tannins .................................................................. > 65 %
Humidity ............................................................. < 10 %
Ash .................................................................... < 4 %
Insoluble substances .......................................... < 2%
Arsenic ............................................................... < 3 ppm

Iron ................................................................. < 50 ppm
Lead ................................................................. < 2 ppm
Mercury ............................................................ < 1 ppm
Cadmium ........................................................... < 1 ppm

PROTOCOL FOR USE

DOSAGE
- Ageing and structure improvement: 5 - 30 g/hL (50 - 300 ppm).
- Protection against oxidation: 10 - 30 g/hL (100 - 300 ppm).
**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.

<table>
<thead>
<tr>
<th>STORAGE</th>
<th>PACKAGING</th>
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</thead>
<tbody>
<tr>
<td>• Store in original sealed packages, in a cool dry place (off the floor) in an odour-free environment.</td>
<td>1 kg bag - 10 kg box</td>
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<tr>
<td>• Optimal date of use: 4 years.</td>
<td>5 kg bag - 10 kg box</td>
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<td>• Opened bags properly re-sealed: 4 months.</td>
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