

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

- Refreshes aged or tired rosé and white wines.
- Adds structure and volume to mouthfeel.
- Helps to protect the wine from oxidation.
- Improves clarification.

PHYSICAL CHARACTERISTICS

Aspect	granulated	Colour	light brown
Solubility in water	complete		

CHEMICAL ANALYSIS

Total phenolics (%)	> 65	Iron (ppm)	< 50
Humidity (%)	< 10	Lead (ppm)	< 2
Ash (%)	< 4	Mercury (ppm)	< 1
Insoluble substances (%)	< 2	Cadmium (ppm)	< 1
Arsenic (ppm)	< 3		

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: 4 years.

PACKAGING

250 g bag - 10 kg cases.

