

TANIN BDX®

Ellagic and proanthocyanidic tannin preparation for red wine vinification.

*Qualified for the production of products for direct human consumption in the field of the regulated use in Oenology.
In accordance with the regulation (EU) n° 2019/934.*

SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

TANIN BDX® combines the effects of different tannins selected and prepared for optimal technological efficiency for entry of range red grapes:

- Inhibition of natural oxidation enzymes (laccase, polyphenol oxidase) during harvesting of *Botrytis*-affected vintages (more efficiently than SO₂).
- Precipitation of wines' natural protein for a better preservation of endogenous tannins («sacrificial» effect).
- Aids clarification.

PHYSICAL CHARACTERISTICS

Aspect	powder	Colour	dark brown
Solubility in water	complete		

CHEMICAL ANALYSIS

Total phenolics (%)	> 65	Iron (ppm)	< 88
Humidity (%)	< 10	Lead (ppm)	< 2
Ash (%)	< 5	Mercury (ppm)	< 0.5
Insoluble substances (%)	< 5	Cadmium (ppm)	< 0.5
Arsenic (ppm)	< 3		

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

- Reacts strongly with proteins.
- High anthocyanin content and/or low tannin content.
Anthocyanin - tannin ratio of < 4.
- Low maturity of grape tannins preventing high phenolic extraction.
- *Botrytis*-affected harvest: laccase activity > 2 U/mL.

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).



LAFFORT

l'œnologie par nature

IMPLEMENTATION

- On sound fruit: add the total dosage during the first pump-over at the start of alcoholic fermentation.
- For cold pre-fermentation macerations (cold soaking): add the total dosage during the first pump-over at the start of alcoholic fermentation.
- On a *Botrytis*-affected harvest: add the total dosage early ideally in the hopper.

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

5 kg bag - Box pallet of 350 kg.

