

TANSPARK®

Gallic and chestnut tannins put to solution for the production of sparkling 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

TANSPARK® allows:

- To protect the structural and organoleptic potential of base wine before the "prise de mousse" (second fermentation).
- To participate, in association with the riddling agent **CLEANSARK®**, in the formation of compact sediment ensuring thereafter optimal riddling.
- A light fining without bringing any astringency to the wine.
- To preserve the redox potential, improving the ageing on lees.

PHYSICAL CHARACTERISTICS

Aspect liquid Colour dark brown

CHEMICAL ANALYSIS

Total phenolics (%) > 65	Iron (ppm) < 80
Ash (%) < 4	Lead (ppm) < 2
Sulfur dioxide (g/L)..... 1	Mercury (ppm) < 1
Arsenic (ppm) < 3	Cadmium (ppm) < 1

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

Incorporate TANSPARK® to the base wine before the riddling agent **CLEANSARK®**.

DOSAGE

20 - 60 mL/hL.

STORAGE RECOMMENDATION

- Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature (in frost-free conditions), in its original, unopened packaging.
- Optimal date of use: 1 year.
- Do not use opened packaging.

PACKAGING

1L and 5L jerrycans.