

# 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 regulation (EC) n° 606/2009.*

## 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
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## STANDARD ANALYSIS

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

## PROTOCOL FOR USE

### OENOLOGICAL CONDITIONS

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

### DOSAGE

20 to 60 mL/hL.

### STORAGE

- Store in original sealed packages, in a cool dry place (5-22°C /off the floor) in an odour-free environment
- Optimal date of use: 1 year in original full packaging, unopened, protected from light in a dry and odour free. Once opened, use quickly.

### PACKAGING

1L and 5L jerricans.

