



Cherry-Tan

Other Names

None

Description

Cherry-Tan is a newer concept for tannin use in winemaking. Its unique composition has been studied in order to add complexity and structure to red and rose wines styles without imposing itself or “blemishing” the wine. When used as directed, Cherry-Tan integrates perfectly within the wine’s aromatic profile enhancing both the fruity and floral bouquet of the wine. When used after fermentation Cherry-Tan allows for the creation of an optimal oxidoreductive potential to free the esters and terpenes which accentuate the hidden fruit and berry notes. If adding to red wines during fermentation, ideally this should be done in two doses on the 2nd and 4th day of fermentation. For rose wines only one dose on the 2nd day after the start of fermentation is required. Cherry-Tan can also be added to red and rose wines after fermentation, during Micro-oxygenation and up to 1 month before bottling.

Properties

- Appearance : Reddish
- Solubility : Pass test in water
- Available in Powder.

Directions for use

Mix in warm to hot water at the ratio of 1:4. Add to the tank or barrel while circulating or mixing.

Hazard Warning

Eye and hand protection recommended.

Dosage

Red wines during fermentation: 30-70 ppm 0.25 – 0.6 lb / 1,000 gal (3-7 g/hL)
Rose wines during fermentation: 20-50 ppm 0.15 – 0.4 lb / 1,000 gal (2 -5 g/hL)
Red wines post fermentation: 20-50 ppm 0.15 – 0.4 lb / 1,000 gal (2 -5 g/hL)
Rose wines post fermentation: 10-40 ppm 0.10 – 0.30 lb / 1,000 gal (1 -4 g/hL)

Packaging

1 Kg Packet

