



Color-Tan Liquid

Other Names

None

Description

Color-Tan is an extract from Querbrancho (condensed tannins). It is a mixture of condensed tannin made of the polymerization of profistenidin, and ellagic tannin and when added during fermentation rapidly stabilizes color. The gallic-ellagic part of the tannin prevents the action of the polyphenol oxidase enzyme which is the most detrimental for color stabilization. The condensed parts reacts with the antocyanes, both in a direct way, by ionic or radical reaction, or in an indirect way, by the acetaldehyde always present in the wine in traces. In this way, the self polymerization reactions are stopped, preventing the precipitation of color.

Properties

- Tannin contents: 75% on dry matter
- Solubility: Pass test in water
- Ash Content: 3-5% on dry matter
- Available as a liquid
- Moisture: 50-55% Max
- Appearance: Dark brown liquid

Directions for use

Add the tannin directly to the must or wine. Add to the tank or barrel while circulating or mixing.

Hazard Warning

Eye and hand protection recommended.

Dosage

Red Wines: 200 – 500 ppm 1.6 – 4.0 lbs / 1,000 gal (20-40 g/hL) or as desired up to 8 lbs / 1,000 gallons. For optimum results the addition should be performed in two steps during fermentation: about 60% at the beginning of fermentation and 40% after 2-3 days.

Packaging

25 kg Drum.

