



Color-Tan NT

Other Names

None

Description

Color-Tan NT is a blend of gallic polyphenols, effective antioxidants, with condensed polyphenols, responsible for the bonding of the anthocyanins. It has been specifically formulated for its gentle impact on aromatic and flavor components of the wine. Due to its composition and to the purity of the tannins Color-Tan NT affects only the structure of the wine and it does not cover the fruit notes from the grape or from the fermentation. This is especially desirable when used with more delicate red grape varieties e.g. Pinot Noir, Merlot or juice which is low in natural tannin content. Color-Tan NT while enhancing mouthfeel and roundness its main function is to stabilize wine color agents through the stimulation of covalent bonding.

Properties

Appearance : Mid- Tan

Solubility : Pass test in water

Available in Powder.

Directions for use

It is best to prepare a 20-30% solution by dissolving the tannin in warm to hot water (104-120F) while stirring vigorously. Add to the tank or barrel while circulating or mixing.

Hazard Warning

Eye protection is recommended. In case of contact with eyes, rinse thoroughly with water.

Dosage

Red Wines: 60-250 ppm 0.5-2.0 lbs / 1,000 gal (6 -20 g/hL)

Or as desired up to 4 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

1 Kg Packet, 12.5 Kg Box.