



Gallic-Tan

Other Names

None

Description

Gallic-Tan is suitable for adding body and helping those white wines which do not contain a sufficient quantity of tannin. It selectively reacts with proteins and reduces the activity of laccase and tryosinase on anthocyanins and polyphenols, lowering the risk of oxidation. Gallic-Tan also acts as an aid during clarification or as a taste corrector especially when in the presence of Botrytis affected grapes.

Properties

- Appearance: Light Beige
- Tannin contents: 90%
- Moisture: 5%Max
- Ash Content: 1.3%
- Solubility: Past test in water
- Available in Powder form.

Directions for use

Mix in hot water at the ratio of 1:10. Add to the tank or barrel while circulating or mixing.

Hazard Warning

Eye and hand protection recommended.

Dosage

White Wines: 50 – 150 ppm 0.4 – 1.2 lbs/1,000 gal (5-15 g/hL)

Packaging

1 Kg Packet