



Tani-Structure

Other Names

None

Description

Tani-Structure is a red/dark brown colored tannin which has been derived from selected wood characterized by the fact that their analytical structure is similar to those found naturally in grapes. Extracted from the family of Anacardiaceae (Cashew) through a special atomization process to produce a very pure fraction of polyphenols. Tani-Structure can be added to musts and will contribute to color stability and preservation. In finished wines it can be added to enhance the palate structure. It is particularly useful in a wine with a low Total Phenolic Index by adding structure to the palate. For the protection of coloring matter it combines with the anthocyanins in the wine ensuring lasting chromatic stability as well as rendering them smooth.

Properties

- Available in Powder.

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

Must : 100-250 ppm 0.8 – 2 .0 lbs/ 1,000 gal (10-25 g/hL); Red Wines : 50-150 ppm 0.4 – 1.2 lbs / 1,000 gal (5-15 g/hL); or as desired up to 4 lbs /1,000 gallons.

Packaging

1 Kg packet.