

TANNINS

Tannica Luxe

Description

Tannica Luxe is a grape tannin in its native form.

Properties

Tannica Luxe imparts an intense fruity note along with high structure and softness.

Use

Tannica Luxe is a tannin for red, white, or rosé wines that, due to its low reactivity with proteins, is specifically designed as a refining agent for late addition up to just before bottling.

Dosage and Addition

Refining White and Rosé Wines: 1–5 g/hL (0.08–0.43 lb/1000 gal)

Refining Red Wines: 1–10 g/hL (0.08–0.84 lb/1000 gal)

At Bottling: 1–5 g/hL (0.08–0.43 lb/1000 gal)

Add **Tannica Luxe** directly to the wine or dissolve in warm water at a ratio of 1:10. Add by means of a Venturi tube or metering pump while mixing to ensure proper homogenization.

Bench trials are recommended to ensure appropriate addition rates. Please contact your **ATPGroup Enology Products Specialist** for the best solution and assistance with the necessary bench trials to ensure appropriate rates.

Storage and Shelf Life

Store in original packaging in a cool and dry environment, max 77°F (25°C). Carefully reseal any partial containers. The integrity of the product is guaranteed only if it is stored as indicated in this Technical Data Sheet.

Packaging

Tannica Luxe is available in a 1 kg bag.

Product for Enological Use Only

Non-GMO, Allergen-Free

Please refer to the SDS for safe handling requirements.