

TANNINS

Tannica Lyon

Description

Tannica Lyon is a French oak tannin.

Properties

Tannica Lyon is extracted from oak wood chips toasted using new methods of infrared heating with controlled oxygen. The more controlled wood toasting process prevents burning and preserves the original natural aromas of the oak. **Tannica Lyon** quickly gives wine intense sweet and spicy notes along with high structure.

Use

Tannica Luxe is a tannin for red wine that, due to its low reactivity with proteins, is suitable as a refining agent for late addition just before bottling.

Dosage and Addition

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 Lyon** 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.