

TANNINS

Color-Tan

Description

Color-Tan is an extract from Quebracho (condensed tannins) and chestnut (hydrolysable tannins).

Properties

When added during fermentation, **Color-Tan** rapidly stabilizes color. The gallic-ellagic component prevents the action of polyphenol oxidase, which negatively affects color stabilization. The condensed parts react with the anthocyanins, both directly (by ionic or radical reaction), or indirectly (by the acetaldehyde always present in the wine). This stops the self-polymerization reactions, preventing the precipitation of color.

Use

In early additions, **Color-Tan** reacts with unstable proteins, providing better overall richness in finished wines, and helps build balanced structure. A secondary addition of **Color-Tan** once fermentation has started promotes bonding of tannins and anthocyanins, providing optimal color stability.

Dosage and Addition

Red Wines: 100–250 ppm, 0.8–2.0 lbs/1000 gal (10–20 g/hL), or as desired up to 4 lbs/1000 gallons. Prepare a 20–30% solution by dissolving the tannin in warm water (104–120°F) while stirring vigorously until homogeneous suspension is obtained. Add to the tank or barrel while circulating or mixing.

For best results the addition should be performed in two steps during fermentation: about 60% at the beginning of fermentation and 40% after 2–3 days.

Storage and Shelf Life

Store in original packaging in a neutral, odor-free environment that is dry and cool, 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

1 kg packet and 25 kg box

Product for Enological Use Only

Non-GMO, allergen-free

Please refer to the SDS for safe handling requirements.