

TANNINS

Color-Tan NT

Description

Color-Tan NT is a powerful high antioxidant tannin extracted from condensed and ellagic tannins. Available in powder or liquid form. It was formulated for its gentle impact on aromatic and flavor components while enhancing mouthfeel. Especially effective with more delicate red grape varieties such as Pinot Noir or Merlot, which are low in natural tannin content.

Properties

Color-Tan NT is a blend of gallic polyphenols (effective antioxidants) and condensed polyphenols (responsible for the bonding of the anthocyanins). Due to its composition and to the purity of the tannins, **Color-Tan NT** affects only the structure of the wine and does not cover up the fruit notes from the grape or from the fermentation. This is especially desirable when used with more delicate red grape varieties e.g. Pinot Noir, Merlot or juice which is low in natural tannin content. While **Color-Tan NT** enhances mouthfeel and roundness, its main function is to stabilize wine color agents through the stimulation of covalent bonding.

Use

For best results, the addition should be performed in two steps during fermentation: about 80% at the beginning of fermentation and 20% when 7–8% alcohol is formed. If possible, add 3–5 mg/L/day of oxygen up to the end of fermentation.

Dosage and Addition

Red Wines: 100–300 ppm, 1–2.5 lbs /1,000 gal (10–30 g/hL), or as desired up to 4 lbs/1000 gal. 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 tank or barrel while circulating/mixing. **Bench trials are recommended to ensure appropriate addition rates.**

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 (powder), 25 kg box (powder) and 25 kg drum (liquid)

Product for Enological Use Only

Non-GMO, allergen-free

Please refer to the SDS for safe handling requirements.