

## TANNINS

# Tani-Heritage

### Description

**Tani-Heritage** is a high-end formulation of ellagic and catechinic tannins.

### Properties

The specific toasting process used to produce **Tani-Heritage** allows the extraction of a polyphenolic fraction that is extremely active on both color stabilization and aromatic precursors used by the yeast to release notes of toasted oak.

### Use

**Tani-Heritage** increases wine structure and has strong antioxidant activity. During fermentation or soon after, it will positively impact color stabilization and is an important source of aromatic precursors. On finished wines it is the ideal tannin to work in conjunction with micro-oxygenation to improve structure and aromatic complexity. Before bottling it is used to complete the aromatic profile.

### Dosage and Addition

During fermentation: 0.6 – 1.5 lb/1000 gal (7 – 20 g/hL)

Finished wine: 0.3 – 0.6 lb/1000 gal (4 – 7 g/hL)

Bench trials are recommended to ensure appropriate addition rates.

Add **Tani-Heritage** 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.

### 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

**Tani-Heritage** is available in 1 kg packaging.

Product for Enological Use Only.

Non-GMO, Allergen-Free

Please refer to the SDS for safe handling requirements.