

TANNINS

Tannica Vintage

Description

Tannica Vintage is a natural tannin extracted from chestnut wood (*Castanea sativa*) through an additive-free process utilizing hot water.

Properties

Appearance:	Brown powder	pH (at 10% w/w):	Max 3.80
Odor:	Characteristic	Apparent density:	0.55
Dry matter (%):	> 92%	Water Solubility:	Soluble

Use

Tannica Vintage is intended for use in red wine but can also be used in the vinification of white and rosé wines.

Dosage and Addition

For color protection and antioxidant effect: 0.83–2.5 lb/1000 gal (10–30 g/hL)

For compromised grapes: 1.67–3.33 lb/1000 gal (20–40 g/hL) for defense against laccase and for an anti-oxidase effect

Add **Tannica Vintage** to the grapes at maceration or during the first half of fermentation. To dissolve: mix in warm to hot water at the ratio of 1:10 by weight. Add to the tank or barrel while mixing.

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 the original container in a dry, refrigerated (below 50°F / 10°C) place to maintain maximum activity for up to 24 months. Shelf life is a minimum of 4 years when stored in a clean, dry place out of direct sunlight. The integrity of the product is guaranteed only if it is stored as indicated in this Technical Data Sheet.

Packaging

Tannica Vintage is available in a 25kg bags.

Product for Enological Use Only

Non-GMO

Please refer to the SDS for safe handling requirements.