

## TANNINS

### Gallic-Tan

#### Description

**Gallic-Tan** protects juice and wine from standard oxidation as well as from the effects of grapes that are infected with *Botrytis*.

#### Properties

**Gallic-Tan** selectively reacts with proteins and reduces the activity of *laccase* and *tryosinase* on anthocyanins and polyphenols, lowering the risk of oxidation.

- Appearance: light beige
- Tannin contents: 90%
- Moisture: 5% max
- Ash content: 1.3%
- Solubility: past test in water

#### Use

**Gallic-Tan** acts as an aid during clarification or to enhance fruit character in white wines. It also works as a taste corrector, especially when in the presence of *Botrytis*-affected fruit, and can be used in conjunction with **Color-Tan** to treat heavily *Botrytis*-affected reds.

#### Dosage and Addition

0.4–1.2 lb/1000 gal (5–15 g/hL)

Bench trials are recommended to ensure appropriate addition rates.

#### Storage and Shelf Life

Store in the 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

0.5 kg, 1 kg, 25 kg

Product for Enological Use Only

Non-GMO, allergen-free

Please refer to the SDS for safe handling requirements.