

TANNINS

Tani-Grape

Description

Tani-Grape is a granular tannin extracted entirely from grapes. It enhances wine structure and body especially in wines that are naturally deficient in tannins due to grape variety, insufficient ripeness, or excessively high yields.

Properties

Tani-Grape is a tannin extract composed entirely of grape proanthocyanins, which are naturally present in grapes and act as an antioxidant. The addition of **Tani-Grape** stimulates polymerization, resulting in the binding of the anthocyanins and a wine with softer tannins and improved structure.

Use

Tani-Grape can be used at any stage of wine production and is ideal prior to bottling.

Dosage and Addition

0.2–2.0 lb/1000 gal (2–25 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

Tani-Grape comes in 500 g and 1 kg packaging.

Product for Enological Use Only

Non-GMO, allergen-free

Please refer to the SDS for safe handling requirements.