

TANNINS

Tani-Structure

Description

Tani-Structure is a powdered red/dark brown colored tannin extracted from quebracho. It strengthens and amplifies the tannin structure to build mouthfeel for longer aging.

Properties

Tani-Structure is extracted from quebracho through a special atomization process to produce a very pure fraction of polyphenols. It contributes to the stability of the anthocyanins and prevents their oxidation and self-condensation. It can be useful during micro-oxygenation, and in some cases will reduce astringency and herbaceous characters.

Use

Tani-Structure can be used at any stage of wine production and is ideal prior to barrel maturation or micro-oxygenation.

Dosage and Addition

0.2–1.2 lb/1000 gal (2–15 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

Tani-Structure comes in 1 kg packaging.

Product for Enological Use Only

Non-GMO, allergen-free

Please refer to the SDS for safe handling requirements.