

TANNINS

Cherry-Tan

Description

Cherry-Tan adds complexity and structure to red and rosé wine styles while protecting the natural aromatics of the wine.

Properties

Cherry-Tan is a unique polyphenol complex that integrates perfectly within the wine's aromatic profile, enhancing both the fruity and floral bouquet of the wine.

- Appearance: reddish
- Solubility: pass test in water
- Available in powder form

Use

When used after fermentation, **Cherry-Tan** allows for the creation of an optimal oxidoreductive potential to free the esters and terpenes which accentuate the hidden fruit and berry notes. If adding to red wines during fermentation, ideally this should be done in two doses on the 2nd and 4th day of fermentation. For rosé wines only one dose on the 2nd day after the start of fermentation is required. **Cherry-Tan** can also be added to red and rosé wines after fermentation, during micro-oxygenation and up to 1 month before bottling.

Dosage and Addition

0.2–0.6 lb/1000 gal (2–7 g/hL)

Mix in warm to hot water at the ratio of 1:4. Add to the tank or barrel while circulating or 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 unopened packaging in a neutral, odor-free environment that is dry and cool (max. 77°F/25°C) for up to 5 years. 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

CherryTan comes in 500g, 1 kg, and 5 kg packaging

Product for Enological Use Only

Non-GMO, allergen-free

Please refer to the SDS for safe handling requirements.