

TANNINS

Color-Tan

Description

Color-Tan is a powerful high antioxidant tannin that consists of condensed and ellagic tannins. Available in powder or liquid form.

Properties

When added during fermentation, **Color-Tan** rapidly stabilizes color. The gallic-ellagic component prevents the action of polyphenol oxidase, which negatively affects color stabilization. The condensed parts react with the anthocyanins, both directly (by ionic or radical reaction), or indirectly (by the acetaldehyde always present in the wine). This stops the self-polymerization reactions, preventing the precipitation of color.

Use

In early additions, **Color-Tan** acts as an antioxidant for color stability and reacts with unstable proteins, providing better overall richness and balanced structure finished wines. A secondary addition of **Color-Tan** once fermentation has started promotes bonding of tannins and anthocyanins, providing optimal color stability.

Dosage and Addition

Powder: 100–400 ppm, 1–3.3 lb/1,000 gal (10–40 g/hL), or as desired up to 4 lbs/1000 gallons. Prepare a 20–30% solution by dissolving the tannin in warm water (104–120°F) while stirring vigorously until homogeneous suspension is obtained. Add to tank or barrel while circulating/mixing.
Liquid: 200–500 ppm, 2–4 lb/1,000 gal (25–50 g/hL), or as desired up to 8 lbs/1000 gallons. Add directly to tank or barrel while circulating/mixing. For best results add the whole dosage at the beginning of fermentation and, if necessary, add another 3–5 g/hL (0.25–0.42 lb/1000 gal) when 7–8% alcohol is formed. Bench trials are recommended to ensure appropriate addition rates.

Storage and Shelf Life

Store in 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. Shelf life 5 years for powder and 2 years for liquid.

Packaging

1 kg packet (powder), 25 kg box (powder) and 25 kg drum (liquid)

Product for Enological Use Only

Non-GMO, allergen-free

Please refer to the SDS for safe handling requirements.