

TANNINS

Tannica TA

Description

Tannica TA is a natural tannin extracted from Tara pods (Gallic). It can be used as a clarifying and stabilizing agent.

Properties

- Appearance: light hazel powder
- Solubility: passes test in water
- Physical state: dry powder

Use

- Antioxidant protection
- Aromatic cleanliness
- Oxidizing enzyme inhibitor
- Mouthfeel correction
- Unstable protein removal

Dosage and Addition

0.5–3.5 lb/1000 gal (5–40 g/hL) when used in fermentation for color stability and protein removal

0.5–1.5 lb/1000 gal (5–15 g/hL) for wine maturation and aging

0.25–1 lb/1000 gal (2–10 g/hL) as an antioxidant and for protein removal in wine

Prepare a 20–30% solution by dissolving the tannin into warm water (104°F/40°C) and stirring vigorously. Add to the tank or barrel while mixing, preferably using a Venturi or metering pump. To ensure homogenization, circulate at least 1.5x tank volume after addition.

Bench trials are recommended to ensure appropriate addition rates. Please contact your **ATPGroup Enology Products Specialist** for assistance with optimizing use to meet your requirements.

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

Tannica TA is available in 1 kg and 25 kg packaging.

Product for Enological Use Only

Non-GMO, Allergen-Free

Please refer to the SDS for safe handling requirements.