GRAN TANNICS

POWDERED TANNINS

Wine

General features

Gran Tannics is an oenological preparation that combines tannins extracted from two main sources, Chestnut and Quebracho, and is known for its ability to protect and stabilize color in red wines, as well as having other positive organoleptic influences. Here are some of its key characteristics and functions:

- Color stabilization: Gran Tannics is effective in maintaining color stability in red wines. Tannins in the preparation react with anthocyanins, the pigments responsible for color in red wines, to form stable complexes that prevent the gradual loss of color during fermentation and maceration. This is important for preserving the visual appearance of wines.
- Protection from unripe or botrytized grapes: this preparation is especially useful when working with unripe or botrytized grapes. It can deactivate enzymes such as laccase and tyrosinase, which could otherwise cause oxidation problems and color loss in wines. In this way, it restores a balance with anthocyanins, helping to maintain color.
- Improved structure: Gran Tannics can also be used in situations where maceration is short or where there is insufficient tannin extraction from the grapes. By adding Gran Tannics, the structure of the wine can be improved, bringing in the tannins needed to develop complexity and bouquet. This can result in spicy notes and more complex aromas in the finished wine.
- Regulation of oxidation: Gran Tannics has the ability to react with oxygen, helping to regulate the oxidative power of wine. This helps protect wine from oxidation and may reduce the need to use sulfites for storage.

Composition

Blend of condensed (Quebracho) and gallo-ellagic (Chestnut) tannins.

Dosage

10-30 g/hl in fermentation or at the end of fermentation for color stabilization;
15-30 g/hl for laccase inhibition.
Evaluate the correct dosage according to the health status and degree of ripeness of the grapes.

How to use

Dissolve the required amount of Gran Tannics in water or wine at a ratio of 1:10 to 1:15 under vigorous stirring and add it to the mass being reassembled.

Packaging and storage

1 kg bag, 12.5 kg bag.
Store in a cool, dry place, away from heat sources.
Avoid contact of the product in solution with iron vessels, especially if they are rusted: tannin forms an insoluble black precipitate that, although harmless, impairs functionality.

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