GRAN TANNI PROTECTOR

POWDERED TANNINS

Wine

General features

Gran Tanni Protector is a granular Quebracho tannin that finds application in the protection and color stabilization of red wines. Its main characteristics and functions include:

- Color stabilization: Gran Tanni Protector reacts rapidly with the anthocyanins present in red wines, forming stable chemical bonds over time. This process helps prevent the gradual disappearance of wine color, which is especially important during fermentation and the subsequent aging period. Maintaining the color of wine is critical to preserving its visual appearance and sensory appeal.
- Protection from unripe and botrytized grapes: this tannin is particularly useful when working with unripe or botrytized grapes. Unripe grapes can contain enzymes such as laccase and tyrosinase, which can cause oxidation problems and loss of color in wines. Gran Tanni Protector has the ability to deactivate these enzymes, thus helping to prevent unwanted degradation phenomena.

Composition

Quebracho granular tannin

Dosage

10-40 g/hl in fermentation
15 g/hl in racking
5 g/hl at each racking

How to use

Dissolve Gran Tanni Protector directly into the wine to be treated and homogenize the mass for at least 30 minutes.

Packaging and storage

1 kg bag, 12.5 kg bag and 25 kg bag.
Store in a cool, dry place.

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