



PURE GRAPE TANNIN, TANNIVIN® GRAPE



Pure grape tannin extracted from French grapes.

Tannivin® Grape is a new, highly refined tannin produced from selected French grapes. Only selected, healthy, ripe French grapes are used for production. Gentle extraction processes ensure the necessary yield (high tannin content) and purity. Tannivin® Grape is a fine, red-brown powder.

The selection of Erbslöh tannins is tailored to the vinification of rounded, harmonious and velvety wines. Erbslöh tannins emphasize the body, structure and fruit. Varietal typicality without tannin dominance is promoted.





Tannins have been traditionally used in wine processing for many years. Tannivin® Grape optimizes the precipitation potential of wines required for subsequent protein clarification. One of the beneficial side effects is that it improves the body and structure of the wine. Tannivin® Grape provides the wine with some protection against oxidation, resulting in a reduced SO₂ requirement. The use of Tannivin® Grape in red wine also improves color stability.

In short:

Product: highly refined tannin produced from selected French grapes

Scope of application: white and red wines

Aroma profile: strongly roasted notes reminiscent of coffee, caramel, cocoa

Special features: supports the clarifying effect when subsequently treated with protein-containing clarifying agents such as isinglass or gelatin.

Dosage:

Red wine 1 - 15 g/100 L

White wine 1 - 10 g/100 L

Packaging unit 0.25 kg

20kg

