



TANNIVIN® FINESSE



Tannivin® Finezja supports the maturation of complex red and white wines.
Tannivin® Finesse is a complex tannin product, a balanced combination of ellagitannins and condensed tannins.
Tannivin® Finesse is used to produce elegant wines and to use the full potential of red wines during maturation.

In short:

Product: balanced combination of ellagitannins and condensed tannins

Scope of application: white and red wines



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

Special features

Color stabilization

Provides structure

Stabilizes oxidation processes

Prevents the development of a reductive aftertaste (Sur-Lies ripening)

Dosage:

Red wine 2 – 30 g/100 L

White wine 1 – 10 g/100 L

Packaging unit 0.2 kg