

TAN'COR®

Preparation of proanthocyanidic and ellagic tannins, using LAFFORT®'s instant dissolving process (IDP), for use in red wine maturation.

*Qualified for the elaboration of products for direct human consumption in the field of the regulated use in oenology.
In accordance with the current EU regulation n° 2019/934.*

SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

TAN'COR® combines the properties of ellagic and proanthocyanidic tannins specifically prepared for the treatment of red wines after fermentation or during maturation. TAN'COR® is recommended for:

- Enhancing and modifying the structure of the wine and preparing it for maturation.
- Protecting the wine against oxidation phenomena.
- Regulation of the oxidation-reduction phenomena.
- Red wines presenting a tannin imbalance and/or weak structure.
- Improve clarification.

PHYSICAL CHARACTERISTICS

Aspect	granulated	Colour	dark brown
Solubility in water	complete		

CHEMICAL ANALYSIS

Total phenolics (%)	> 65	Iron (ppm)	< 50
Humidity (%)	< 10	Lead (ppm)	< 2
Ash (%)	< 4	Mercury (ppm)	< 1
Insoluble substances (%)	< 2	Cadmium (ppm)	< 1
Arsenic (ppm)	< 3		

PROTOCOL FOR USE

DOSAGE

- Ageing and structure improvement: 5 - 30 g/hL
- Protection against oxidation: 0 - 30 g/hL

IMPLEMENTATION

During the first wine racking, after malolactic fermentation or at any stage during maturation.

Thanks to the IDP procedure, **TAN'COR®** can be sprinkled directly onto the wine during homogenisation or a pump-over.

After the addition of **TAN'COR®**, it is recommended to carry out normal rackings until fining or bottling preparation.

It is recommended to add **TAN'COR®** at least two weeks before bottling.

STORAGE RECOMMENDATION

- Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature, in its original, unopened packaging.
- Optimal date of use: 4 years.

PACKAGING

1 kg bag - 10 kg box.
5 kg bag - 10 kg box.

