

TANIN BDX®GR

Instantaneously dissolving (Instant Dissolving Process, IDP) ellagic and proanthocyanidic tannin preparation for red wine vinification.

*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 2019/934.*

SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

TANIN BDX®GR combines the effects of different tannins selected and prepared for optimal technological efficiency for entry of range red grapes:

- Anti-oxidant action to protect colouring matter.
- Inhibition of natural oxidation enzymes (laccase, polyphenol oxidase) during harvesting of *Botrytis*-affected vintages (more efficiently than SO₂).
- Precipitation of wines' natural protein for a better preservation of endogenous tannins («sacrificial» effect).
- Wine structural improvement by supplementation of the midpalate.

PHYSICAL CHARACTERISTICS

Aspect	granulated	Colour	dark brown
Solubility in water	complete		

CHEMICAL ANALYSIS

Total phenolics (%)	> 65	Iron (ppm)	< 88
Humidity (%)	< 10	Lead (ppm)	< 2
Ash (%)	< 4	Mercury (ppm)	< 1
Insoluble substances (%)	< 2	Cadmium (ppm)	< 1
Arsenic (ppm)	< 3		

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

- High anthocyanin content and/or low tannin content. Anthocyanin - tannin ratio of < 4.
- Low maturity of grape tannins preventing high phenolic extraction.
- *Botrytis*-affected harvest: laccase activity > 2 U/mL.

DOSAGE

- Structural improvement: 10 - 20 g/hL (100 - 200 ppm).
- Colour stabilisation: 20 - 40 g/hL (200 - 400 ppm).
- *Botrytis*-affected fruit: 30 - 50 g/hL (300 - 500 ppm).



LAFFORT

l'œnologie par nature

IMPLEMENTATION

The IDP process enables perfect solubility in wine and thus imposes no preliminary dissolution of the tannins in water. Homogenous introduction into the bulk of the must or wine is, however, advised.

- On sound fruit: add the total dosage during the first pump-over at the start of alcoholic fermentation.
- For cold pre-fermentation macerations (cold soaking): add the total dosage during the first pump-over at the start of alcoholic fermentation.
- On a *Botrytis*-affected harvest: add the total dosage early ideally in the hopper.

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

5 kg bag – Box pallet of 350 kg.

