TANIN VR SKIN®

Proanthocyanidic tannins extracted from grape skins using LAFFORT's Instant Dissolving Process (IDP).

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.

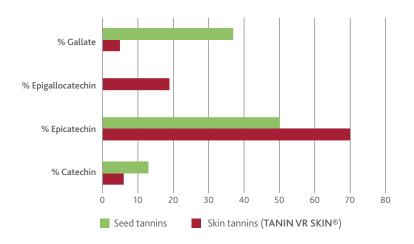
SPECIFICIATIONS AND OENOLOGICAL APPLICATIONS

Due to its specific nature (grape skin tannin) TANIN VR SKIN® will allow:

- Compensation for natural grape tannin deficiency (lack of phenolic maturity or adverse tannin-anthocyanin ratio).
- Stabilisation of colour due to the formation of tannin-anthocyanin polymeric pigments.
- · Improved fining.
- Refinement and enhancement of wine structure and palate length.

EXPERIMENTAL RESULTS

• Using thioacidolysis, it is possible to determine the percentage of the different procyanidins that make up grape tannins.



This figure shows that seed tannins have a much higher proportion of Gallate substituents (37%) than skin tannins (5%), and it is these compounds that react with proteins.

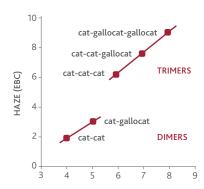
TANIN VR SKIN® is a preparation naturally low in gallate compounds, present mainly in the grape seed.



The reactivity of tannins with proteins increases with the degree of polymerisation but also according to the gallate content.

A catechin dimer will therefore be less reactive with proteins than this same dimer bound to a gallate radical.

TANIN VR SKIN® is structurally less reactive with proteins and therefore less astringent.



PHYSICAL CHARACTERISTICS

Aspect	granulated
Solubility in water	complete

Colour brown

CHEMICAL ANALYSIS

Total phenolics (%) > 65
Humidity (%)< 10
Ash (%)
Insoluble substances (%)
Arsenic (ppm) < 3

Iron (ppm)< 50
Lead (ppm)< 2
Mercury (ppm)< 1
Cadmium (ppm)< 1

PROTOCOL FOR USE

DOSAGE

- Colour stabilisation: 20 40 g/hL (200 400 ppm).
- Tannin augmentation: 2 10 g/hL (20 100 ppm).

IMPLEMENTATION

TANIN VR SKIN® can be sprinkled directly onto must or wine (thanks to the **IDP** process), during homogenisation or a pump-over.

In the case of colour stabilisation, add TANIN VR SKIN® during a pump-over at the start of fermentation.

STORAGE RECOMMENDATION

PACKAGING

- 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.
- 500 g bag 10 kg box.

• Optimal date of use: 4 years.

