

TANIN BDX®

Ellagic and proanthocyanidic tannin preparation for red wine vinification.

*Qualified for the production of products for direct human consumption in the field of the regulated use in Oenology.
In accordance with the regulation (EU) n° 2019/934.*

SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

TANIN BDX® 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 powder 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

- 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.

