

TANIN OENOLOGIQUE

Ellagic tannin from Chestnut wood. Qualified for the elaboration of products for direct human consumption in the field of the regulated use in œnology. In compliance with the regulation (EU) n° 2019/934.

Physical Characteristics

Aspect fine powder
 Colour amber clear
 Solubility in water complete

Chemical Analysis

Total phenols..... > 65 %	Iron..... < 200 ppm
Humidity < 7 %	Lead..... < 2 ppm
Ashes..... < 4 %	Mercury < 1 ppm
Insoluble substances < 2%	Cadmium..... < 1 ppm
Arsenic < 3 ppm	

Oenological Use

Properties: incorporation of tannins in white and rosé wines to ease the fining.

Dosage: 8 to 15 g/hL (80 to 150 ppm).

Preparation: before use, dissolve the product in a 10% water solution at 35°- 40°C. Use an inert and clean container.

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 date (not opened bag) : 4 years.

Packaging

5 kg bags



LAFFORT

l'œnologie par nature