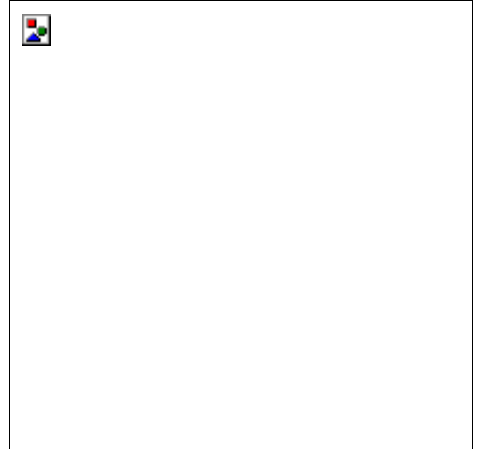


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Enhancing Your Wines with Finishing Tannins

In recent years, the use of enological tannins has made a resurgence in the wine industry. Winemakers are rediscovering their enological advantages and positive influences on wine quality. Tannins contribute to color stabilization in red wines through the formation of acetaldehyde bridges between proanthocyanidic tannins and anthocyanins. In white and rosé wines, tannins prevent against oxidation and reduction characteristics. When used during ageing or finishing, the tannins listed below will improve the organoleptic quality of wine by creating a balance between wine structure and roundness. For more information on enological tannins, please see the articles on the [Specialty Winemaking Products](#) page of our website.



Oenotan

Oenotan is a pure oak tannin that is extracted with hot water and freeze-dried to preserve its sensory characteristics. It can be used on both red and white wines during ageing for color stability along with contributing to balance. Oenotan will also protect against reduction and light-struck aromas in white wine. In wines with residual sugar, Oenotan improves the balance between sugar and alcohol.

Sublitan Vinif

Sublitan Vinif is a tannin blend composed principally of grape tannins. Developed for red wines, it stabilizes color and improves balance by enhancing structure, without increasing astringency. Sublitan Vinif also decreases bitterness.

Tanipepin

Tanipepin is a pure grape seed tannin best used for color stabilization and balance in red wine. Due to its anti-oxidative properties, this tannin ensures protection against oxidation and contributes to the preservation of red and rosé wines during ageing.

Taniraisin

Taniraisin is a grape skin tannin derived by an aqueous extraction of white grape must. In red wines, Taniraisin will preserve color and lessen the characteristics of ageing. It will protect against oxidation and contribute to the balance and freshness in white and rosé wines. Taniraisin also contributes to the balance between sugar and alcohol in wines with residual sugar.

For samples of these finishing tannins to use for bench trials, or others in Vinquiry's complete line of enological tannins, please call 707-838-6312.

Wine Improvement Panel

To assist you with selecting the appropriate tannins for your wine and stylistic goals, Vinquiry now offers the Wine Improvement Panel. This panel combines the sensory and production experience of Vinquiry consultants and enologists with the Vinquiry arsenal of specialty winemaking products. This provides our clients with a cost-effective way to receive valuable advice. After a brief sensory evaluation, Vinquiry consultants set-up a Wine Enhancement Series using tannins or other additives to enhance the quality of the wine. After the series is complete, the results are evaluated and reported. If further trials are needed to optimize the addition rates, or to evaluate combination effects, these can be done by the client or by Vinquiry for an additional charge.

For further information on the Wine Improvement Panel, please call 707-838-6312 or see the February 2008 Feature of the Month below.



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