



TANIN TIRAGE POWDER

**HELPS IN BOTTLE FINING DURING “PRISE DE MOUSSE”.
REINFORCES THE WINES STRUCTURE.**

CHARACTERISTICS

- ◆ A blend of 80% Gall nut and 20% Chestnut tannin.
- ◆ Wine tannins serve the essential purpose of :
 - Optimizing the fining of white wines and certain red wines.
 - Reinforcing the structure of a wine and enhancing ageability.
 - Protecting the color in red wine production.
- ◆ Tannin is an important organoleptic element of wine.
- ◆ **TANIN TIRAGE POWDER** induces a light fining in the bottle at the beginning of the “prise de mousse” but does not really change the texture of the deposit.
- ◆ **TANIN TIRAGE POWDER** added at bottling time protects the structure and the balance of the wine, guaranteeing a fine ageing.

APPLICATION

- ◆ 3 g per hectolitre of wine to be bottled.

INSTRUCTIONS

- ◆ At bottling time, our recommendations for a dry wine can be used in the majority of cases :
- ◆ Add by hectolitre of wine to be bottling :
 - 2.2 kg of sugar to obtain a final pressure of 5.5 bars.
 - 3 litres of ferment (at 40 to 50 million yeast cells/mL max)
 - 6 cL of **ADJUVANT**
 - 3 g of **TANIN TIRAGE POWDER**
 - 5 g of **PHOSPHATE COMPOSE**
- ◆ Aerate significantly, maintain a constant agitation of the wine during the bottling .
- ◆ Check the fermentation regularly by laboratory analysis.

PACKAGE

- ◆ Bag of 1 kg

STORAGE

- ◆ Unopened, sealed package to be stored away from light in a dry, clean, odor-free environment.
- ◆ Once opened, product to be used quickly.