



**Martin  
Vialatte  
Oenologie**

## VITANIL A.S.

Oenological tannins especially selected for red wines.  
A fine blending of different tannins to enhance the organoleptic properties and structure of your wines.

### CHARACTERISTICS

- ◆ Association of 3 types of tannins:
  - VITANIL VR → QUEBRACHO → PROANTHOCYANIDINS + ELLAGITANNINS
  - VITANIL B → TARA → GALLOTANNINS
  - TANICHENE → OAK → ELLAGITANNINS

### APPLICATION

- ◆ **RED WINES**
  - On wine after malolactic fermentation: Wine poor in tannins → from **5 to 10 g/Hl**
  - On wine: To stabilize and to reinforce the color → from **5 to 10 g/hL**
  - Wine fining: To preserve wine body → from **5 to 10 g/hL**

### PREPARATION & USE

- ◆ Dissolve the tannin powder in a bucket with a few liters of water, must or wine (**1 kg of tannin powder in 10 liters of water, must or wine**).  
Add and mix carefully during a pumping-over with a metering pump or a Dosacol.  
For fining, add tannins the day before introduction of additional fining agents.

### NOTES

- ◆ Add tannins during alcoholic fermentation, before ageing or 2 to 3 months before bottling for a better combination with wine.
- ◆ Addition of 1 to 3 g/hL before bottling is possible but inadvisable (Check the wine's protein stability and wait for few days before bottling – Precipitate and potential "trouble" can be eliminated by filtering).
- ◆ Preliminary laboratory trials are recommended to choose the product and the dosage.
- ◆ General conversion: 1g/hL = 1g/26gallon = 0.038g/gallon = 0.084#/1000gallon

### PACKAGING

1 kg sack	30-063-0001	5 kg sack	30-063-0005
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### STORAGE

- ◆ Unopened original packaging: store in a dry and odor free environment away from light.
- ◆ Once opened: to be used rapidly.