

9.120 GB

# **TANIPEPIN**



Grape seed tannins

# WINE CLARIFICATION, STABILIZATION AND BALANCE

## **CHARACTERISTICS**

- ◆ TANIPEPIN is a pure grape seed tannin. Thanks to the production by extraction and following selective purification of the grape seed phenolics, TANIPEPIN is very pure and has good organoleptic properties.
- TANIPEPIN is a proanthocyanidine-type tannin and specifically designed for red winemaking. It is naturally efficient in favouring tannin-anthocyanin polymerisations through the formation of acetaldehyde bridges thus allowing superior red wine colour stabilization.
- Thanks to its anti-oxidative properties, TANIPEPIN ensures good protection against oxidation and contributes to the preservation of red and rosé wine hues during ageing. If used during ageing, TANIPEPIN improves the anti-oxidative properties of wines and their development.
- ◆ TANIPEPIN contributes to wine balance by providing more tannic structure.
- ◆ TANIPEPIN strongly reacts with proteins. Added to must, TANIPEPIN reduces the action of oxidases. In wine, it partially contributes to protein stability in white or rosé wines.

### **LEGISLATION**

♦ There is no maximum legal addition limit for TANIPEPIN.

### **APPLICATION**

♦ On grapes ...... 5 g to 15 g for 100 kg of grapes.

♦ On must ...... 5 g/hL to 10 g/hL of free-run juice or press-juice.

♦ On white or rosé wine ....: 1 g/hL to 5g/hL.

♦ On red wine.....: 5 g/hL to 15g/hL.





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PREPARATION		

- Dissolve the required quantity of **TANIPEPIN** in 10 times its weight of must or wine.
- Add to the tank. Mix carefully.

PACKAGING	
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♦ Bag of 500g

STORAGE		

- Full and sealed packages can be stored away from light in a dry and odor free environment,
- ♦ Once opened : use rapidly

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