

TANIRAISIN

Grape tannin



Wine clarification and stabilisation

ORIGIN

- ◆ **TANIRAISIN** is a tannin extracted by direct pressure from freshly pressed white grapes.
- ◆ In grapes, the tannins are mainly located in the skin and seeds. Inside the cell itself tannins are, also, found on the cell membrane as well as in and on the vacuole. At the time of pressing, the tannins from the vacuole are quickly released into the must. Several actions can be used to liberate the skin tannins ; piegage or punch-down, enzyme addition (to release tannins bound to polysaccharides) or maceration. A long maceration with the solubilising effect of the alcohol, extracts the tannins from the seeds. This final extraction is often accompanied with a herbaceous and bitter mouth feel.
- ◆ For the elaboration of **TANIRAISIN** the seeds are eliminated and used for other applications. Tannins from the vacuole are eliminated in the must. Therefore, only the tannins fixed on the cellular structures are used for **TANIRAISIN**. These are the most interesting tannins for their reactivity and their organoleptic qualities, often termed the 'smooth' or 'soft' tannins.

CHARACTERISTICS

- ◆ **TANIRAISIN** is extracted in water in the presence of moderate amounts of SO₂. This method guarantees the quality of the extracted **TANIRAISIN** by :
 - respecting the tannin structures of the grape,
 - limiting the effects of oxidation,
 - good organoleptic qualities,
 - absence of red anthocyanins.
- ◆ **TANIRAISIN** fulfils all the functions of tannin present in the grape :

In the red wine :

TANIRAISIN protects the colour :

- by stabilising the anthocyanins with stable covalent tannin-anthocyanin bonds
- by protecting the colour compounds in the oxidation process.

After malolactic fermentation, **TANIRAISIN** permits a perfect clarification and stabilisation of the wine complementing the action of SO₂ added at this point of the vinification.

In white wines :

- In the must :
TANIRAISIN insures an added protection against oxidation.
TANIRAISIN limits the action of the oxidases by precipitating them, due to an energetic action against protein.
- On the wine :
TANIRAISIN is the ideal complement to gelatine finings (GELISOL, technical sheet number 8.040) or isinglass (CRISTALINE : technical sheet number 8.090).

LEGISLATION

- ◆ No legislation exists for the dosage limits of **TANIRAISIN**.

DOSAGE

- ◆ On the harvest : 10 g to 30g for 100 kg of harvest.
- ◆ On the must : 5g/hL to 15g/hL.
- ◆ On the wine : 3g/hL to 20g/hL.

INSTRUCTIONS FOR USE

- ◆ Dissolve the necessary quantity of **TANIRAISIN** in 10 times its weight in must or wine.
- ◆ Incorporate into the tank. Homogenise carefully.

PACKAGING

- ◆ 500 g bag

STORAGE

- ◆ Full original sealed packaging, store in a dry, odourless environment, out of the light.
- ◆ Once opened, use quickly.