

# TANIRAISIN

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**Grape tannin  
for the vinification and the breeding of wines.**

## CHARACTERISTICS

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**TANIRAISIN** is a tannin extracted by direct pressure from freshly pressed white grapes.

These are the most interesting tannins for their reactivity. They are known for preserving roundness of wines.

## OENOLOGICAL PROPERTIES

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- Stabilises the anthocyanins with stable covalent tannin-anthocyanin bonds.
- Ensures a perfect clarification and stabilization of the wine complementing the action of SO<sub>2</sub> added after the malolactic fermentation.
- Contributes to the organoleptic improvement.
- Insures an added protection against oxidation.

## APPLICATION FIELD

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- For the vinification and the breeding of white and red wines.
- For the clarification and stabilization.
- To limit the action of the oxidases by precipitating them.

## APPLICATION RATES

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Recommended application rate :

- Grapes : 10 to 30 g/100 kg.
- Musts : 5 to 15 g/hL.
- Wines : 3 to 20 g/hL.

## INSTRUCTIONS FOR USE

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Dissolve **TANIRAISIN** in 10 times its weight of must or wine.  
Add to the volume to be treated. Ensure proper homogenization.

### Precautions for use :

For oenological and specifically professional use.  
Use according to current regulation.

## PACKAGING

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500 g bag

## STORAGE

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Store unopened package away from light in a dry and odourless area.  
Opened package : use rapidly.

*Information given in this document represents our current knowledge. It is not binding and offered without guarantees since the application conditions are out of our control. It does not release the user from abiding by the legislation and applicable health and safety standards. This document is the property of SOFRALAB and may not be modified without its agreement*

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