
BIOTAN

Proanthocyanidic tannins extracted from grapes using LAFFORT's Instant Dissolving Process (IDP)

SPECIFICATIONS

Thanks to the high quality of its extraction, **BIOTAN**[®] contains only a negligible quantity of phenolic acids, which are known *Brettanomyces* substrates.

During the fermentation phase or maturation, **BIOTAN**[®] allows:

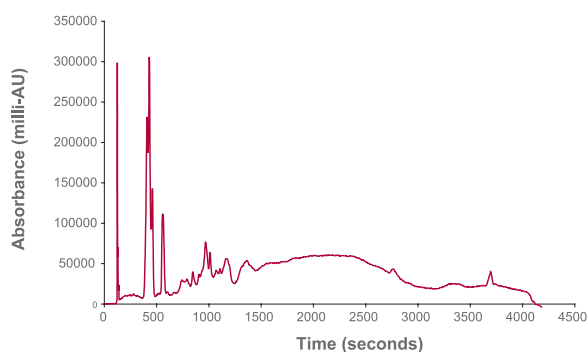
- Compensation for natural grape tannin deficiency.
- Stabilisation of colour due to the formation of tannin-anthocyanin polymeric pigments.

ŒNOLOGICAL APPLICATIONS

- Grape vinification, where the fruit displays a sub-optimal phenolic profile or when a deficiency in natural tannin content will lead to an undesirably low tannin-anthocyanin ratio for colour stabilisation.
- Refinement and enhancement of wine structure and palate length.

EXPERIMENTAL RESULTS

- The average polymerization degree of **BIOTAN**[®] lends it the same organoleptic and physiochemical properties as grape skin tannins.



- **BIOTAN®** is a pure preparation with a very low phenolic acid content.

	Coumaric acid (µg/g of tannins)		Ferulic acid (µg/g of tannins)	
	free	alcohol conversion to ester	free	alcohol conversion to ester
B1	175	550	25	150
G2	538	4120	11	185
F1	88	225	13	88
F2	124	1643	22	197
BIOTAN®	63	275	25	100

B1 ; G2 ; F1 ; F2 : various alternative commercial preparations.

PROTOCOL FOR USE

DOSAGE

- Colour stabilisation: 20 to 40 g/hL.
- Tannin augmentation: 10 to 30 g/hL.

IMPLEMENTATION

BIOTAN® can be sprinkled directly onto the must or the wine thanks to the **IDP** process, during homogenisation or a pump-over.

In the case of colour stabilisation, add **BIOTAN®** during a pump-over at the start of fermentation.

STORAGE

Store in the original, unopened packaging and use within the specified "use by" date.

PACKAGING

500 g bag - 10 kg box.

