

TANIN VR SUPRA

Instantaneously dissolving (Instant Dissolving Process, **IDP**) ellagic and proanthocyanidic tannin preparation for red wine vinification

SPECIFICATIONS

TANIN VR SUPRA® combines the effects of different tannins, which are selected and prepared for optimal technological efficiency, without adding bitterness:

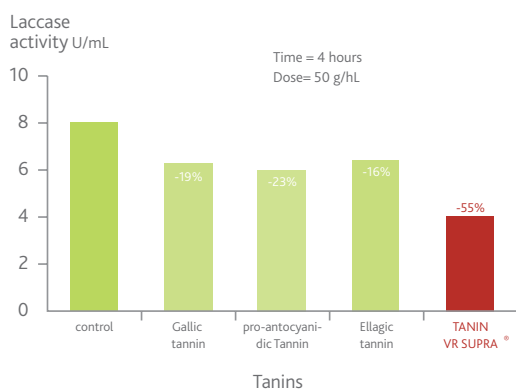
- Wine structural improvement by supplementation of the midpalate.
- Inhibition of natural oxidation enzymes (laccase, polyphenol oxidase) during harvesting of *Botrytis*-affected vintages (more efficiently than SO₂).
- Anti-oxidant action providing protection of the must and pigmented matter.

ENOLOGICAL APPLICATIONS

- Vinification of grapes that show a phenolic maturity deficiency or an unfavourable tannin/anthocyanin ratio for colour stabilisation.
- Protection and vinification of grapes affected by *Botrytis cinerea*.
- Improves fining.

EXPERIMENTAL RESULTS

- Inhibition of laccase activity on Botrytised harvest: up to 55% reduction of laccase activity after 4 hours compared with only a 20 % reduction in the case of proanthocyanidic tannins alone.



LAFFORT

L'œnologie par nature

- Protection and stabilisation of colour: combined (stabilised) anthocyanins, total phenolics and colour intensity are enhanced for wine treated with **TANIN VR SUPRA®**.

| RED WINE MID-MATURING ANALYSIS | CONTROL | | WINE TREATED WITH TANIN VR SUPRA | |
|--------------------------------------|---------|------|--|------|
| | 1 | 2 | 1 | 2 |
| Total phenols ratio (DO 280) | 45,7 | 45,8 | 48,9 | 48,7 |
| Colouring intensity | 1,02 | 1,04 | 1,16 | 1,11 |
| Modified colouring intensity | 1,23 | 1,26 | 1,42 | 1,35 |
| Combined anthocyanins (stable) | 26,2 | 28,1 | 38,0 | 34,4 |

PROTOCOL FOR USE

ŒNOLOGICAL CONDITIONS

- High anthocyanin content and/or tannin deficiency, where the tannin/anthocyanin ratio <4.
- Low maturity of grape tannins preventing high phenolic extraction.
- *Botrytis*-affected harvest: laccase activity > 2 U/mL.

DOSAGE:

- Structural improvement: 10 to 20 g/hL.
- Colour stabilisation: 20 to 40 g/hL.
- Botrytis-affected fruit: 30 to 80 g/hL.

IMPLEMENTATION

The **IDP** process enables perfect solubility in wine and thus imposes no preliminary dissolution of the tannins in water. Homogenous introduction into the bulk of the must or wine is, however, advised. It is recommended to carry out a systematic pump-over or other homogenising action during the application. **TANIN VR SUPRA®** can also be dispersed directly into the must in an intermediate tank during a pump-over.

- On sound fruit: add the total dosage during the first pump-over at the start of alcoholic fermentation.
- For cold pre-fermentation macerations (cold soaking): add the total dosage during the first pump-over at the start of alcoholic fermentation.
- On a Botrytis-affected harvest: add the total dosage after crushing, little by little during pumping of the must. If necessary, homogenise in the tank.

STORAGE

In sealed packaging. Use within the "use by" date.
CF technical data sheet.

PACKAGING

1 kg bag - 10 kg box.
5 kg bag - 10 kg box.

