



Tannivin® Finesse

Premium purity oenological tannin - FINE GRANULES

Product description

Tannivin® Finesse is a complex tannin product, a balanced combination of ellagitannins and condensed tannins. Tannivin® Finesse is used for the production of elegant wines and to exploit red wines' full potential during maturation.

Benefits:	• Colour stabilisation • Provides structure • Stabilises oxidation processes • Tannivin® Finesse prevents the occurrence of a reductive flavour (maturation sur lies). • Optimises flocculation effect during fining.
Tip:	Addition at an early stage increases the colour stabilisation effect and complexity.

Dosage

Dosage:	Red wine: 2 - 30 g/100 L (depending on grape ripeness) White wine: 1 - 10 g/100 L (depending on grape ripeness)
Application:	The special granulation ensures ease of use. Performs best when dissolved in hot water at 40 °C. Add this solution to the main tank and mix well.

Storage

Tannivin® Finesse must be stored away from odours, moisture and light. Packs which have been opened should be immediately tightly sealed.

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The application recommendations given herein describe the intended use of the product as a processing aid or additive as part of a good manufacturing practice. Only this application can lead to a food safety of the final product. However, please note: Our technical product leaflets are based on our current knowledge and experience. They have to be seen as general information on our products only. Due to the imponderabilities of treating natural products and the potential prior treatment we cannot accept any liability. Accordance with all national laws and regulations for use of our products has to be ensured by each user. All data is therefore provided without any warranty. All information is subject to change without prior notice. Our general terms of business apply, please refer to www.erbsloeh.com.
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