TANNNIBLANC FLASH

Gallic tannin

CHARACTERISTICS

Tanniblanc Flash is a gallic tannin extracted exclusively from oak gall and has a high antioxidant capacity. The extraction and granulation process yields a high purity tannin that is easily dissolvable in must or wine.

APPLICATIONS

Tanniblanc Flash reactivity with oxygen is useful to protect white and rosé wines from oxidative phenomena that can occur during racking or storage.

It does not make a wine astringent, even at higher doses, but does offer greater structure.

In wines that will be aged it integrates and completes the polyphenolic composition, which also helps improve the sensory complexity.

Particularly suitable for protocols that use limited or no sulfites.

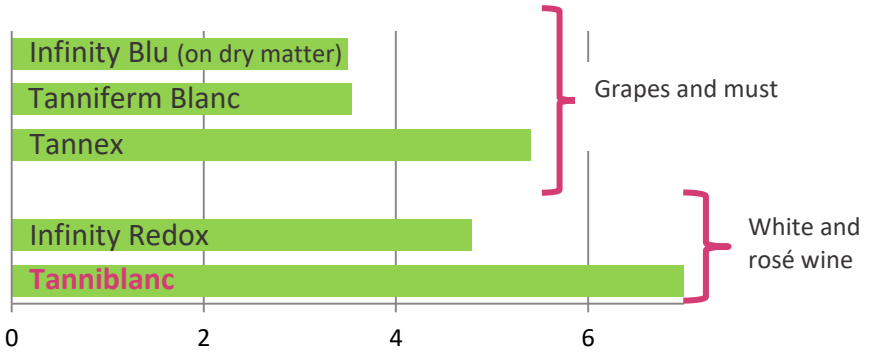
DOSAGE

From 1 to 5 g/hL as needed.

PACKAGING and STORAGE

500 g and 12.5 kg bags.

Store the product in its original packing, in dry and cool conditions.



Antioxidant Capacity of Some Tannins. (TEAC Method).

DAL CIN

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