



# ViniTannin™ Multi extra

2B FermControl GmbH FERMENTATION TECHNOLOGY & OENOLOGY

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## SPECIAL TANNIN PREPARATION FOR COLOUR IMPROVEMENT IN RED WINES

### ▶ The new approach for tannin management in red wines

ViniTannin™ Multi extra is a highly purified tannin preparation derived from high quality red grape skins. It helps to optimize colour concentration and stabilization of colour pigments (anthocyanine chains) in the juice or wine stage.

ViniTannin™ Multi extra also improves colour intensity and the texture of the wines without any bitterness or harsh adstringent flavours and improves the ageing potential of the wine.

The benefits of ViniTannin™ Multi extra are:

- ▶ Highly purified, 100% natural and derived from high quality red grapes
- ▶ Optimizes anthocyanine concentration and colour fixation
- ▶ Excellent integration into the wine or juice
- ▶ Easy to handle
- ▶ No bitter or astringent flavour

### ▶ Dose rate

ViniTannin™ Multi extra can be used for 4 applications: during cold soak, fermentation, after pressing-off and refinement before bottling. The maximum dose rate depends on the personal preference of the wine maker. We recommend not exceeding a total dose rate for all applications of 50 g/hL or per 100 kg. Add the ViniTannin™ Multi extra always before adding SO<sub>2</sub> to the process or wait at least 15 minutes before adding SO<sub>2</sub>. For optimal results we recommend to apply ViniTannin™ Multi as early as possible in the pre sulphur stage, minimum 10 days before adding any SO<sub>2</sub>. This will lead to stable colours, anthocyanine chains and the best possible integration of the product into the wine's own molecular structure.

Variety	Juice (cold soak)	Fermentation	Pressing-off	Pre bottling
<b>Pinot Noir, Pinotage</b>	20-30 g/100 kg	20-30 g/100 kg	20-30 g/100 kg	10-20 g/hL
<b>Cabernet, Merlot, Malbec</b>	10-20 g/100 kg	10-20 g/100 kg	10-20 g/100 kg	5-10 g/hL
<b>Tempranillo, Syrah, Grenache</b>	10-20 g/100 kg	10-20 g/100 kg	10-20 g/100 kg	5-10 g/hL

### ▶ Practical Application Advice

1. Dissolve 100 g of ViniTannin™ Multi extra in 1 l of liquid (preferably 2/3 of water and 1/3 of wine) at a temperature of 40-50 °C.
2. Acidify the suspension with 10 g/L of Tartaric acid and stir well.
3. Add the suspension homogenously into the juice or mash.
4. If used before bottling as refinement, please wait with the final filtration at least 10 days.

### ▶ Additional Information

We recommend different dose rates depending on the variety and application to ensure an optimal result in the wine. Don't aspirate the dust from the product. For safety advices please refer to the Safety Data Sheet.

### ▶ Shelf Life and Storage

ViniTannin™ Multi extra will be delivered in 5 kg flexible plastic drums. Shelf life at room temperature 25-30°C is 24 month. Protect against light and humidity. Open pouches should be used within 1 month.