

# V TAN<sup>®</sup> SG

## GRANULATED PRODUCT TANNIN-BASED

### COMPOSITION

Granulated product obtained from a mixture of ellagic, gallic (tara and gall) and catechinic (green tea) tannins with a synergetic activity for color extraction and stabilization of red wines.

### CHARACTERISTICS

V TAN<sup>®</sup> SG is the result of Enologica Vason's many years of experience in the application of tannins in oenology.

At present, there is no tannin that can, by itself, perform all the processes required during this phase of vinification. V TAN<sup>®</sup> SG is a balanced mixture of several types of natural tannins, in which the different elements synergetically perform certain fundamental activities to protect and/or fix the coloring matter: inactivating the oxidases that are naturally present in grapes or caused by *Botrytis cinerea*, forming stable compounds with anthocyanins...

The first activity is performed mainly by the gallic and catechinic tannins, which have a higher deproteinizing capacity, and hence denature the protein fraction of the oxidative enzyme, stopping its activity.

The color fixation is guaranteed by the fraction of catechinic tannins carefully selected, consisting mainly of tannins extracted from green tea and by the ellagic tannins. Catechinic tannins are more reactive and able to fixate anthocyanins even without oxygen. Ellagic tannins need more oxygen to stabilize the coloring substance, but their proportional presence in V TAN<sup>®</sup> SG allows the use of this mixture without giving organoleptic imbalances to the wine.

V TAN<sup>®</sup> SG preserves the wine for longer and allows greater resistance to oxidation and, at the same time, wines are more complex and have a greater body.

V TAN<sup>®</sup> SG undergoes a special treatment of granulation which makes it promptly soluble in water.

### WHEN TO USE

V TAN<sup>®</sup> SG is used in the treatment in maceration for the production of red wines. When used on must it has a clarification activity.

It has to be used from the beginning of the maceration and at the first stages after devatting.

For the use of V TAN<sup>®</sup> SG, please follow the legal regulations in force in this matter.

### DIRECTIONS FOR USE

V TAN<sup>®</sup> SG is promptly soluble in water; when it melts there's a limited formation of granules. Accurately dissolve the required amount of V TAN<sup>®</sup> SG in 10 parts warm water and then add to the mass. Do not use metal objects and water rich in limestone.

Proper oxygenation (micro-oxygenation) of products treated with V TAN<sup>®</sup> SG is recommended to obtain optimal stabilization of the coloring matter.

### DOSAGE

From 10 to 30 g/hL during maceration for the production of red wines; from 3 to 8 g/hL for the production of rosé wines.

### PACKAGING

0,5 kg poly laminated bags to close by zip system and 5 kg and 20 kg bags protected in cardboard boxes.

### STORAGE

Store in a cool, dry, and dark place. Reseal opened packages carefully.

### HAZARD

According to current regulations the product is classified as :not dangerous.

TECHNICAL DATA SHEET: 20/06/2012