



TANNIN RICHE EXTRA

Red, White

Finishing tannin for red and white wine



CHARACTERISTICS

Tannin Riche Extra was specifically developed from 100% American oak. This proprietary tannin contributes nuances similar to Tannin Riche, but with heightened perception of vanillin oak character. It works well in conjunction with low doses of other tannins (Tannin Complex, Tannin Estate, FT Blanc). Tannin Riche Extra can help smooth a wine's finish.

RECOMMENDED DOSAGE

White Wine	50-100 ppm	5-10 g/hL
Red Wine	50-200 ppm	5-20 g/hL

DIRECTIONS FOR USE

Dissolve Tannin Riche Extra in about 10 times its weight of warm water (35-40°C) then add it to the wine and mix well. Good homogenization is important. Final additions should be made at least 3 weeks prior to bottling. After additions, proceed with normal racking.

BENCH TRIAL PREPARATION

Prepare a 2.5% solution of Tannin Riche Extra by mixing 2.5 g of Tannin Riche Extra with 80 mL of deionized water in a 100 mL graduated cylinder. Once combined bring the volume up to 100 mL.

Bench Trial Recommendations (per 375ml bottle). Allow a minimum of 24 hours before tasting.

<u>Target Addition</u>	<u>mL's of 2.5% Lab Dilution</u>
5 g/hL	0.75
10 g/hL	1.50
15 g/hL	2.25
20 g/hL	3.00

PACKAGING and STORAGE

Dated expiration. Unopened the shelf life is 5 years at 18°C. Once opened keep tightly sealed and dry.

The information is herein true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee or condition of sale of this product.

Distributed by Anchor Wine Yeast, South Africa



Tel: (021) 534-1351