

TANNEX FLASH

Gallic tannin

CHARACTERISTICS

Tannex Flash is a gallic tannin with high antioxidant capacity. The extraction and granulation process yields a high purity tannin that is easily dissolvable in must or wine.

APPLICATIONS

Tannex Flash can be used on the grapes during harvest or when the grapes arrive at the winery, on the crushed grapes or in the must.

Thanks to its high reactivity with oxygen it protects the aromas and colour from oxidative phenomena; it is suitable for use on white or red grapes.

Tannex Flash is also useful to protect against the effects of oxidative enzymes, such as laccase and polyphenol oxidase, that are responsible for colour degradation, particularly on rotten grapes. This tannin is also suitable for protocols that use limited amounts or no sulfites.

Does not negatively affect wine structure or leave bitter notes.

DOSAGE

In white and rosé winemaking: 3-10 g/hL.

Red winemaking: 10-20 g/hL.

PACKAGING and STORAGE

500 g and 12.5 kg bags.

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

