

# TANNIROUGE FLASH

*Condensed tannin, for red wine colour stability*

## CHARACTERISTICS

Tannirouge Flash is a pyrocatechol extracted from Quebracho wood; chemically it shares similarities with grape tannins.

## APPLICATIONS

Tannirouge Flash can bind to anthocyanins in the must and wine hence promoting colour stabilization.

When used in the must it protects anthocyanins extracted during the initial maceration phases by preventing oxidation and allowing for early condensation.

In wines it prevents colour loss that can occur during aging and storage or during fining and stabilization treatments. On the nose it improves the aromatic purity and in the mouth it increases structure without increasing astringency.

## DOSAGE

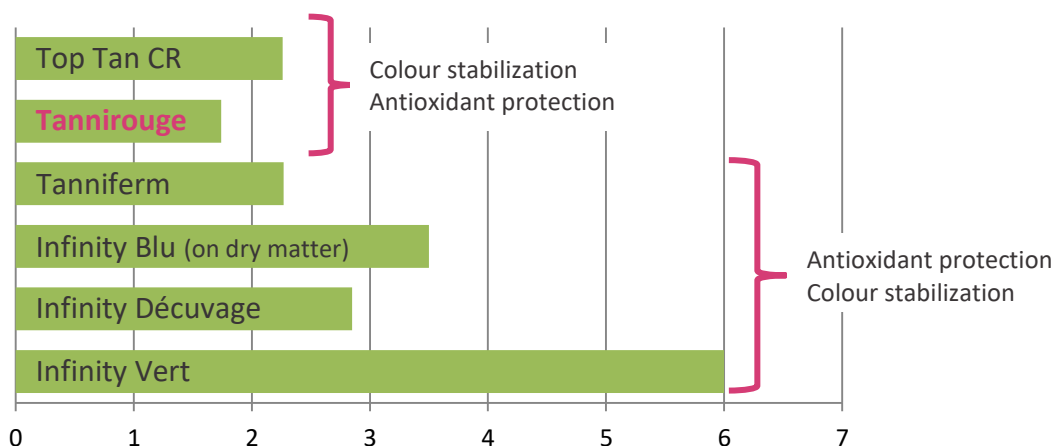
Must: 5-20 g/hL during maceration, further additions during the fermentation are possible. Higher doses are recommended on rotten grapes.

Wine: up to 15 g/hL.

## 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).