

TOP-TAN CR

Colour stability, structure, mouthfeel for red and rosé wines

CHARACTERISTICS

Top-Tan CR is a tannin extracted from grape seeds, characterized by medium polymerization level suitable to promote condensation reactions with anthocyanins. To ensure greater antioxidant protection and promote condensation reactions there is also an ellagic tannin fraction.

APPLICATIONS

The main use for Top-Tan CR is for colour stabilization in red and rosé wines. When used on the must during maceration it protects anthocyanins from oxidation and promotes early condensation reactions.

During storage and aging it promotes colour stabilization thanks to condensation and polymerization reactions; it can also be used during micro oxygenation. Top-Tan CR use results in notable colour stability and gives a round and full mouthfeel.

Very interesting results in terms of complexity and balance can be obtained during aging when used together with Harmony Full. To increase the aromatic impact, aroma purity and fruity notes, we recommend use together with Mocha F chips.

DOSAGE

During maceration: 5-10 g/hL, even in separate sequential additions.

During aging: 2-8 g/hL.

PACKAGING AND STORAGE

500 g jars.

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

