

TOP-TAN SR

Improve colour structure and stability in red wines.

CHARACTERISTICS

Top-Tan SR is a condensed tannin extracted from *Vitis vinifera* for red wines.

APPLICATIONS

Top-Tan SR is used during storage and aging to speed up colour stabilization in wines that do not have an optimal tannin and anthocyanin content, due to for example the grape variety or an inadequate ripeness. Even the colour longevity is improved.

In the mouth structure and complexity increase; on the nose there is greater complexity and aromatic purity.

Very interesting results in terms of complexity and balance can be obtained by using Top-Tan SR together with aging on lees, for example with Harmony Full.

DOSAGE

During aging: 5-10 g/hL.

Before bottling: 1-3 g/hL.

PACKAGING AND STORAGE

500 g jars.

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

