

TANIFASE ELEVAGE

TANINS

Hydrolysable tannin from oak.



↓ OENOLOGICAL APPLICATIONS

TANIFASE ELEVAGE is a hydrolysable tannin extracted from oak (*Quercus robur e petraea*) staves.

TANIFASE ELEVAGE helps to stabilize the color and the wine aromas. In general, it contributes to increase the wine balance.

↓ INSTRUCTIONS FOR USE

Dissolve **TANIFASE ELEVAGE** (200 g per liter) in hot water (between 40-45°C) under vigorous stirring. Mix well in wine.

It is recommended to add **TANIFASE ELEVAGE** after malolactic fermentation and a few weeks before bottling.

One or two aeration is recommended for a better revelation of aromas.

Filter after a few days of treatment.

↓ DOSE RATE

- For red wine: 5 to 15 g/hL

NB : these doses are just indications.

Its is advisable to perform trials prior to use.

↓ PACKAGING AND STORAGE

- Packs of 1 kg

Store in a dry environment which is well ventilated at a temperature between 5 and 20°C.

The optimum date for using **TANIFASE ELEVAGE** in its original packaging is shown on the label.