

DATA SHEET

# FULLCOLOR

#### TANNINS

Specially formulated mixture containing tannins and yeast polysaccharides to aid colour stabilization when making red wines.

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Proanthocyanidin and ellagic tannin with yeast polysaccharides.

#### **GENERAL CHARACTERISTICS**

Aspect: light-brown powder.

**FULLCOLOR** is a preparation made from proanthocyanidin and ellagic tannins with a high polysaccharide content (from yeast), designed for red wines. It's a 100% natural product that can be used at the fermentation stage to increase phenol compound stability and reduce tannicity while boosting the body and structure of the wines.

The chemical characteristics of the tannins found in **FULLCOLOR**: proanthocyanidin tannins are similar to the condensed tannins found in grapes; they aid colour stabilization and help avoid colour loss. Ellagic tannins, on the other hand, help protect the anthocyanins, meaning that they are freed from the oxidation and precipitation problems that can arise at the fining stage.

### APPLICATIONS IN WINEMAKING

When used at the time of macerating red-wine grapes, **FULLCOLOR** protects the colouring substances from oxidation because it's an oxygen acceptor. It also reacts immediately with the extracted anthocyanins, forming red compounds that remain stable over time. The polysaccharides in this formula help avoid the precipitation of the newly formed colour-producing compounds.

**FULLCOLOR** acts to protect colour-producing substances, boosts the structure, volume and flavour of the wine, protects the tannins found naturally in the grapes and stops them precipitating, inhibits laccase and tyrosinase, and is suitable as an additive in clarification processes.

#### DOSAGES AND INSTRUCTIONS FOR USE

For colour stabilization: 20-40g/hL

For laccase inhibition: 40-80g/hL

For a considerable flavour boost: 30-60g/hL

Use half the dosage at the beginning of fermentation and the other 48 hours after fermentation has begun.

Mix 1 part product with 10 parts water or must and add to the juice during a pump-over (preferably using a Venturi system).

#### ☑ PACK SIZES AND STORAGE INSTRUCTIONS

1kg pouches and 10kg sacks.

The recommended date before which **FULLCOLOR** should be used, if stored in its original packaging, is given on the label. Store in a dry, odourless environment at a temperature of between 5 and 25°C.

**Institut Œnologique de Champagne** ZI de Mardeuil - Allée de Cumières BP 25 - 51201 EPERNAY Cedex France **Tél +33 (0)3 26 51 96 00** Fax +33 (0)3 26 51 02 20 *www.ioc.eu.com*  The information contained in this document is that which we dispose of to the best of our knowledge at this time. Users are still obliged to take their own precautions and carry out their own trials. All current regulations must be scrupulously observed.