

MATURATION & FINISHING TANNINS

The natural complement to your winemaking.

There are three classes of flavonoids in grape and wine: anthocyanins, flavonols and tannins. There are two types of tannins: hydrolysable and condensed tannins. Ellagic tannins (hydrolysable) refer to those tannins from an oak/chestnut source, whereas proanthocyanidins (condensed) refer to tannins sourced from grape or exotic woods.

Ageing is one of the most important production stages for obtaining quality wines and conforming to the requirements of the market. During this period, fermentation aromas integrate with varietal aromas, wines evolve towards a more round and fuller taste and the colour evolves to a more violet red. Tannins play a vital role in the quality and stability of wines during this period.

COLOUR STABILISATION

Condensed tannins can form stable complexes through interaction with the wine anthocyanins. The ellagic tannins have an anti-laccase action, which also reduces the browning of the wine. All these interactions contribute to stabilising the wine colour while ageing.

ORGANOLEPTIC PROPERTIES (MOUTHFEEL & STRUCTURE)

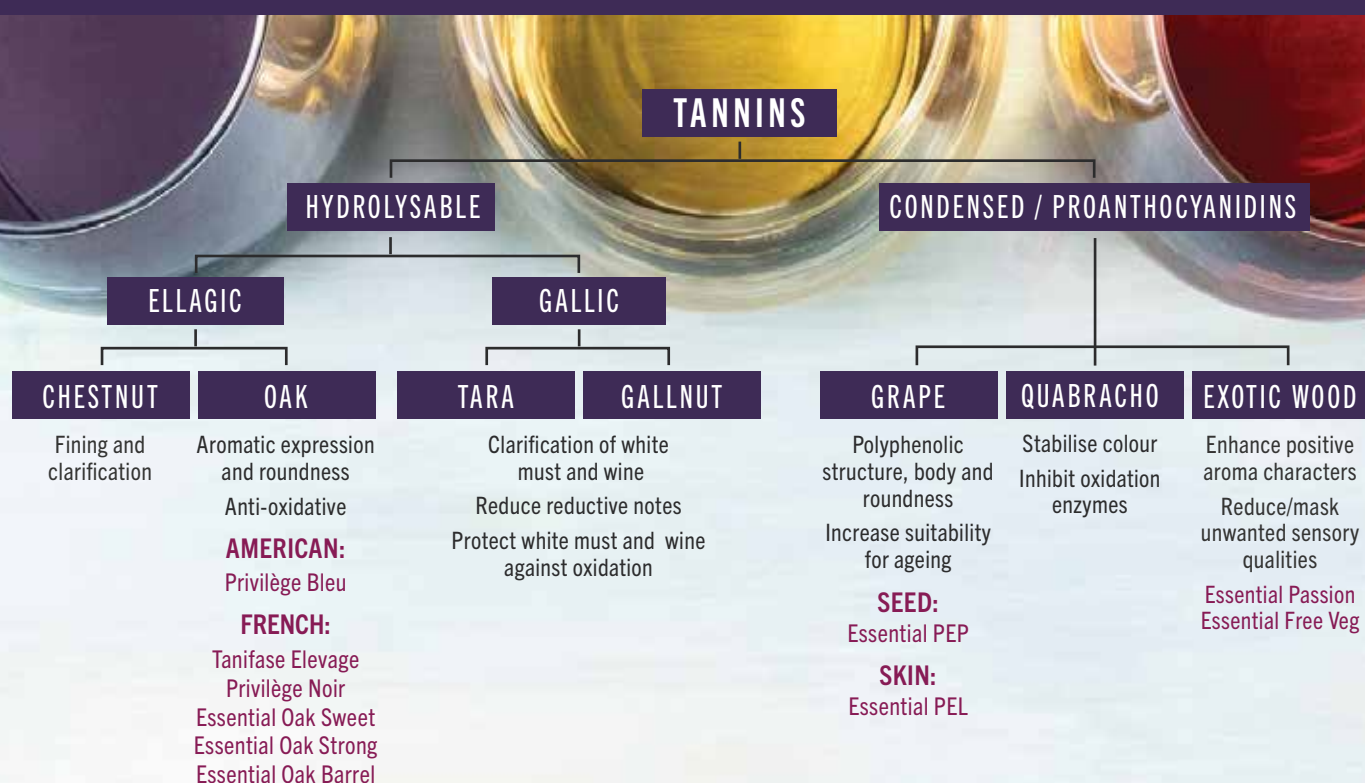
Through their interaction with saliva proteins, wine tannins are responsible for the astringency during tasting. A moderated and delicate astringency contribute to creating an impression and feeling of structure, as well as volume, mouthfeel and persistence. In addition, the formation of complexes between tannins and polysaccharides convey a smooth and generous mouthfeel sensation. Tannins will thus help your wine to evolve towards more volume and roundness.

ANTI-OXIDANT ACTION

Tannins are powerful anti-oxidants. In this sense, they act in synergy with SO₂ to protect the wine. They allow for the management of the redox parameters during the ageing of the wines.

AROMATIC IMPACT

Some sulphur compounds create and convey unpleasant aromas. In red wines, tannins combine with those substances and reduce their negative impact. Alternatively, tannins sourced from specific wood varieties (e.g. red fruit tree varieties) can enhance the sensory characters of the wine, whilst some condensed tannins from exotic wood species can reduce green, vegetal aromas.



ELLAGIC TANNINS

For wines aged in new barrels, the process can add aromatic complexity, whilst also protecting the wine against oxidation. Ellagic tannins are responsible for this process by regulating the redox phenomenon during ageing, as well as allowing for micro-oxygenation to take place.

Ellagic tannins are tannins that, when hydrolysed, will release ellagic acid, which itself is a natural anti-oxidant. Due to the fact that second-fill barrels have already lost more than half of their ellagic tannin content (and this decreases yearly), Anchor Oenology and IOC provide you with a range of commercial ellagic tannins to naturally compliment your existing ellagic tannin concentration, thereby not only protecting, but also increasing the quality of your wine during maturation. Alternatively, tannins like the Privilège and Essential ranges, also offer the opportunity to be used right before bottling, in order to increase the wine quality at the latest stage possible.



FRENCH OAK

Tanifase Elevage (red)

- structure
- stabilise wine colour and aroma
- 2.5 - 15 g/hL



AMERICAN OAK

Privilège Bleu (white, rosé, red)

- silky and soft tannins
- vanilla, cocoa, chocolate and coffee notes
- 0.5 - 5 g/hL

FRENCH OAK

Privilège Noir (rosé, red)

- sweetness, elegance, finesse and fullness
- structure
- new oak characteristics
- 0.5 - 10 g/hL



FRENCH OAK

Essential Oak Sweet (white, rosé, red)

- sweetness
- roundness of the palate
- honey, vanilla and caramel notes
- 0.5 - 10 g/hL

Essential Oak Strong (white, rosé, red)

- oak flavour
- structure, length and complexity
- liquorice and tobacco notes
- 0.5 - 10 g/hL

Essential Oak Barrel (white, rosé, red)

- fullness and balance
- vanilla, coconut and cappuccino notes
- 1 - 10 g/hL

CONDENSED TANNINS

Condensed tannins are also referred to as proanthocyanidins because this type of polyphenol forms reddish anthocyanin pigments upon heating in an acidic medium. These tannins are mainly derived from grape skins and seeds, as well as some exotic wood species. They mainly consist of polymerised flavan-3-ol units, including catechin, epicatechin, epigallocatechin and epicatechin gallate. Structural differences in this group of tannins arise due to a variability in the degree of polymerisation, the pattern in which the monomers or building blocks are hydroxylated, as well as the different positions and configurations of the interflavan linkages. These tannins have excellent anti-oxidant properties and can increase the structure and body of the wine, whilst their high capacity for polymerisation protects the colour stability of the wine. It is for this reason that Anchor Oenology and IOC provide you with a range of condensed tannins to naturally enhance the existing tannin structure of your wine. Alternatively, tannins like the Privilège and Essential ranges, also offer the opportunity to be used right before bottling, in order to increase the wine quality at the latest stage possible.

GRAPE SEED

Essential PEP (white, rosé, red)

- build structure and palate density
- preserve sensorial freshness and colour
- 0.2 - 20 g/hL

GRAPE SKIN

Essential PEL (white, rosé, red)

- build refined tannin structure
- improve taste and balance
- 0.2 - 20 g/hL

A ratio of 2:1 of PEL:PEP is recommended.



EXOTIC WOOD

Essential Passion (white, rosé, red)

- red berry fruit aromas
- enhance mid palate
- 0.5 - 10 g/hL

EXOTIC WOOD

Essential Free Veg (white, rosé, red)

- mask greenness and vegetal characters
- reduce astringency
- 1 - 20 g/hL

