

# TANNIN GALALCOOL®

Gallic tannin in granulated form to be used for white and rosé must vinification.

*Qualified for the elaboration of products for direct human consumption in the field of the regulated use in oenology.*

*In accordance with the regulation (EC) n° 606/2009.*

## SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

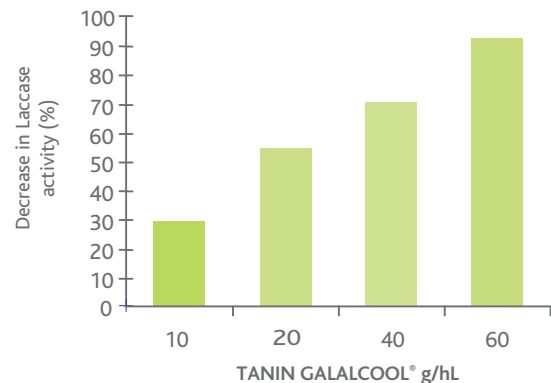
TANNIN GALALCOOL® is a highly purified extract of oak gall tannins, with physical and chemical properties particularly well adapted to white and rose must vinification.

- Reduces natural enzymatic oxidation activity (e.g. from laccase or polyphenol oxidase), complementing the activity of SO<sub>2</sub>.
- Complements bentonite use to precipitate unstable proteins.
- Regulates and minimizes the use of SO<sub>2</sub> due to its excellent anti-oxidant activity.
- Improves clarification.

## EXPERIMENTAL RESULTS

- Thanks to its particular chemical properties, TANNIN GALALCOOL® plays an efficient role in Laccase inhibition.

Non-sulphured must - Laccase activity: 4 U/mL.



## PHYSICAL CHARACTERISTICS

Aspect ..... granulated  
 Colour ..... light to dark amber

Solubility in water ..... complete  
 Density ..... 0.4 ± 0.1

## CHEMICAL ANALYSIS

Tannins ..... > 65 %  
 Humidity ..... < 10 %  
 Ash ..... < 4 %  
 Insoluble substances ..... < 2%  
 Arsenic ..... < 3 ppm

Iron ..... < 50 ppm  
 Lead ..... < 2 ppm  
 Mercury ..... < 1 ppm  
 Cadmium..... < 1 ppm



**LAFFORT**

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## PROTOCOL FOR USE

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### ŒNOLOGICAL CONDITIONS:

- Protection from oxidation.
- *Botrytis* infected harvest: laccase activity > 2 U/mL.
- Sparkling wines (Traditional method): add **TANIN GALALCOOL®** during *tirage* bottling for the secondary fermentation.

### DOSAGE

- Oxidation & *Botrytis* protection: 5 to 20 g/hL (50 - 200 ppm).
- Bottling of sparkling wines: 2 to 4 g/hL (20 - 40 ppm).

### IMPLEMENTATION

Thanks to its granulation, **TANIN GALALCOOL®** can be directly sprinkled onto the wine, during homogenisation or a pump-over.

On a Botrytised harvest, add a 10 % **TANIN GALALCOOL®** solution after crushing, and in small doses during pumping into the press.

For sparkling wines, add a 10 % **TANIN GALALCOOL®** solution to the "mixture of tirage" (blend of sugar and yeast).

### STORAGE

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- Store in original sealed packages, in a cool dry place (off the floor) in an odour-free environment.
- Optimal date of use: 4 years.
- Opened bags properly re-sealed: 4 months.

### PACKAGING

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1 kg bag - 10 kg box.



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