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TANIN VR SUPRA

Specific tannin for fermenting red wine

Tanin VR Supra is composed of equal amounts of grape and wood tannins and is therefore highly recommended for use in early color stabilization. When added to grapes during the initial stages of alcoholic fermentation, Tanin VR Supra will combine and stabilize anthocyanins leading to a shorter maceration time. Using enzymes can enhance these effects. When using Tanin VR Supra in conjunction with enzymes such as Color Pro or Color X, it is best to add the enzyme at the crusher and wait 6-8hrs before adding the tannin. If additional tannin is desired, taste the fermenting must and make additions in increments of 0.5lb/1000gal (6.25g/hl) with each pumpover until desired astringency is reached. **Tannin additions at this stage prove to be most efficient and are better integrated into the wine.** This tannin also aids in color stabilization when grapes have low phenolic maturity or are affected by *Botrytis*. In red grapes contaminated with *Botrytis*, the immediate addition of Tanin VR Supra may help protect against oxidation.

RECOMMENDED DOSAGE

- **30-50g/hl of red must (2.4 – 4.0lb/1000gal) before fermentation**
- **30g/hl of red wine (2.4lb/1000gal) during fermentation**

Dissolve the necessary quantity of Tanin VR Supra in 10 times its weight in warm water (35°C/95°F). Add to wine or must during a pumpover to obtain good homogenization.

If the addition of Tanin VR Supra is post-fermentation, it is recommended to wait 3-5 weeks before proceeding with normal rackings, fining and bottling.

PACKAGING

1kg Bags
5kg Bags

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