



trū / tan

INNOVATIVE OAK TANNINS



vb / VOLUME BOOST

DESCRIPTION

Even at the lowest of addition rates, **trū/tan vb** offers an increase in volume and added roundness to the mouthfeel. The fruit becomes more complex in aroma, which adds sophistication to the finished wine, and the mid-palate is broadened through the preservation of varietal characters. The life of the wine is also extended. This hydrolysable blend of gallotannins and ellagitannins contains between 68% to 73% total tannin and is well suited to both aging and finishing.

SPECIFICATIONS

In Accordance with the International Oenological Codex-Oenological Tannins and FDA BAM

Total Phenolics	>65%	Gallic Acid	Aerobic plate count	<100 CFU/g
Insolubility in 14% ethanol	<2.0%		Coliform	<3MPN/g
Weight loss during drying	<10%		E. Coli.	<3MPN/g
Ash	<4.0%		Yeast	<3MPN/g
Iron	<50 mg/kg		Mold	<10 CFU/g
Lead	<5.0 mg/kg		Salmonella	Negative
Arsenic	<3.0 mg/kg		Flavor and odor	Consistent with oak tannins and tannic acid
Mercury	<0.1 mg/kg		CAS#	1401-55-4
Cadmium	<1.0 mg/kg			

PREPARATION

Slowly add the powder directly to the wine or must while mixing to avoid developing clumps in the wine or creating excessive dust in the air. As all trū/tan blends are hydrosoluble, it is not necessary to mix the tannin powder in wine or water prior to addition. However, as creating a mix prior to addition is standard practice for many facilities, please use the following protocol for liquid additions: Dissolve one part trū/tan into 10 parts water or wine (wine is preferred), stirring continuously. If temperatures are very low, warm water mixed with wine can be used to help dissolve the tannins. Slowly add the solution to the wine or must while mixing. After adding tannins, allow 2-3 weeks for any solids to settle out before filtration and bottling.

DOSAGE

1-5 g/hL

Note: Bench trials are suggested. Winemaker style and grape source impact addition rate. For best results during bench trials, dose wine at desired rate, mix gently, and let sit in limited headspace vessel for 12-24 hours before tasting.

STORAGE

5 years in a cool, dry place in its unopened packaging and out of direct sunlight.