



trū / tan

INNOVATIVE OAK TANNINS



fi / FRUIT INTENSIVE

**DESCRIPTION**

trū/tan fi is a hydrolysable blend of gallotannins and ellagitannins, with a total tannin range of 85% to 90%. This tannin blend was developed with fermentations in mind—its high tannin content helps preserve aromatics in whites and benefits color stability in reds. trū/tan fi is also useful during finishing at lower dosage rates to accentuate fruit by bringing it to the forefront of the aromatic profile. The tannin addition preserves aromatic character through antioxidant reactions and increases overall structure.

**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**

3-15 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.