

fi/ FRUIT
INTENSIVE

trū/tan fi is a hydrolysable blend of gallotannins and ellagitannins, with a total tannin range of 95% to 99%. This tannin blend was developed with fermentations in mind. Its high tannin content prevents browning in whites and benefits color stability in reds while respecting varietal aromas. 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 varietal aromatic character through antioxidant reactions and increases overall structure.

NEW

f+/ FERMENTATION
PLUS

This fermentation tannin is designed to add subtle aromas and a smooth, round mouthfeel to heavier whites and lighter reds. It is a blend of gallotannins and ellagitannins with a total polyphenolic content of 92-97% that will reduce risk of oxidation from botrytis and reduce pyrazines and vegetal character in prone varieties. Use in finishing for delicate oak aromas and increase structure and smoothness in the finish.

f²/ FERMENTATION
FINISHING

trū/tan f² is a blend of hydrolysable tannins composed of gallotannins and ellagitannins that has a total tannin range from 92% to 97%, making this product ideal for fermentation of red and white musts. It can protect fermentations of grapes infected with molds through laccase inhibition and precipitation. With this high tannin content, it will prevent oxidation protecting white wines from browning. Its subtle effects improve mouthfeel, texture, and aromas in all wines.

vf/ VINIFICATION
FORMULA

trū/tan vf is a versatile tannin that can be used in any step of the vinification process of red and white wines. This blend of gallotannins and ellagitannins, with total tannin from 90% to 95%, increases protein stability, improves structure, and protects the wines from oxidation during aging. The polyphenolic composition of the wines will be improved and stabilized using trū/tan vf during aging and finishing.

rf/ RESERVE
FORMULA

When more complexity and better middle palate is desired, trū/tan rf is the product of choice. This hydrolysable tannin blend of gallotannins and ellagitannins has a total tannin range from 81% to 86%. It is a perfect product for aging and finishing to give more complexity, enhanced middle palate, and longer finish. Its rustic nature adds subtle oak aromas and balances the structure of reserve wines.

ib/ INTEGRATION
BOOST

trū/tan ib is a blend of 80% to 85% tannin designed to enhance fruit perception by providing a rich sweetness to the aromatic and flavor character to white, rosé, and red wines. The proprietary toasting method of the oak results in a polyphenol profile that rapidly integrates with the native grape tannins, complementing their structure by reacting with them to create new, complex tannins that are velvety and smooth and reduce bitterness. Due to its high reactivity, trū/tan ib acts quickly to make wines ready for bottlings sooner.

vb/ VOLUME
BOOST

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, the mid-palate is broadened while preserving varietal characters. It is well suited to both aging and finishing and extends the life of the wine. This hydrolysable blend of gallotannins and ellagitannins contains between 83% to 88% total tannin.

