



TANETHYL[®] Effe

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 Combination of ellagic and proanthocyanidinic tannins extracted from grape seeds by means of a patented system that locks an active acetaldehyde molecule (ethanol bridge) to the tannin.



→ TECHNICAL DESCRIPTION

Tanethyl Effe is a combination of ellagic and proanthocyanidinic tannins extracted from grape seeds by means of a patented system that locks an active acetaldehyde molecule (ethanal bridge) to the tannin. Acetaldehyde reacts with tannins and anthocyanins to form irreversible, covalent bridges. Research has shown that these bridges are responsible for colour stabilisation and tannin polymerisation and they will also lower astringency and create a more velvety mouthfeel.

Tanethyl Effe is best utilised during the early fermentation stages as the absence of ethanol means that there is minimal acetaldehyde available for interacting with the colour compounds, meaning they are more susceptible to loss through oxidation. With modern colour extraction techniques (pre-fermentative cold maceration, flash détente, carbonic maceration etc.) aimed at extracting anthocyanins delicately and in the shortest time, the quantity of red pigments in the first maceration stage is increasing more and more.

The presence of free anthocyanins at the beginning of the alcoholic fermentation requires the addition of proanthocyanidinic and ellagic tannins, but this simple addition does not ensure an ideal polymerisation because of the lack of alcohol, which means lack of acetaldehyde. For this reason it is indispensable to introduce **Tanethyl Effe** during pre-ferment maceration or early fermentation. In rosé wines, the scarce quantity of anthocyanins and the considerable SO₂ content often cause an increase in yellow hues and a decrease in the typical aromas of these wines.

The addition of **Tanethyl Effe** grants stability and longevity of both pink-violet colours and floral aromas. Functions: Stabilise and protect colour; Polymerise tannins; Reduce astringency; Protect colour compounds from the action of SO₂; Stabilise colour hue.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Mix of ellagic and proanthocyanidins tannins.

→ DOSAGE

Rose wines: from 5 to 15 g/hL.
 Red wines: from 5 to 25 g/hL.

→ INSTRUCTIONS FOR USE

Dissolve the dose in must or water and add to the mass by pumping over.

→ STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

1 kg net packs in cartons containing 15 kg.
 5 kg net bags.

