



# TANIBLANC

Oenological tannin for the treatment of white and rosé wines



## → TECHNICAL DESCRIPTION

**Taniblan** is a particular oenological powder ellagic tannin, studied to be used on musts, white and rosé wines. It derives from prized varieties of wood, which have undergone a process of grinding, extraction, concentration and drying through atomization.

When used on must or during fermentation, **Taniblan** develops particular structural qualities which complement the natural characteristics of wines, by enhancing their aroma and taste. **Taniblan** helps to balance the polyphenolic structure of white wines by introducing soft and fragrant tonalities which considerably improve the organoleptic profile of the treated wines.

**Taniblan** gives to white and rosé wines a moderate astringency, very pleasant to tasting; the wine evolves and highlights more complexity and structure in taste, with a better aromatic persistency. **Taniblan** takes part in oxidation-reduction processes and consumes the dissolved oxygen. It strengthens the protective action of sulphur dioxide, maintaining the free fraction stable for a longer time.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

Oenological tannin from high quality wood species, without bitter components.

## → DOSAGE

10-30 g/hL in musts and during fermentation.  
10-50 g/hL in white and rosé wines (depending on the desired aromatic intensity).

## → INSTRUCTIONS FOR USE

Dilute the dose of **Taniblan** in must or wine and add to the mass by pumping over in a closed circuit. Dilution in water or the use of iron containers is not recommended.

## → STORAGE AND PACKAGING

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

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

