



TANNINS, TANNIVIN® MULTI



Combined tannins for mash, must and clarification

Tannivin® Multi is a new, high purity, botanical oenological tannin. The product is the optimum combination of a proven tannin with a quebracho tannin. This combines the benefits of both tannins.

At a glance:

Product Combination of a well-proven tannin with a Quebracho tannin

Range of use Mash, in the must and in the wine sector

Special features





Stabilising and colour-preserving effect
Improvement of the sensory properties
For micro-oxidation and micro-oxygenation

Dosage:

Red wine mashes 2 - 20 g/100 L

White wine juice 2 - 10 g/100 L

Red wine 2 - 20 g/100 L

White wine 1 - 10 g/100 L

Avoidance of clarification problems 3 - 5 g/100 L Tannivin® Multi first, followed by clarification and fining with colloidal silica and gelatine.

Packaging unit 0,5 kg

25 kg

