



# Mauritan Sacri

## Product information

### A sacrificial tannin for red winemaking

#### APPLICATIONS

Mauritan Sacri can be used for the following wine applications:

- Removes herbaceous and reduced aromas in red wines, thus enhancing fruity notes.
- Enhances the antimicrobial properties of sulfur dioxide, inhibiting the growth of microorganisms.
- Increases a wine's resistance against oxidation.
- Inhibits oxidative enzymes such as laccase and tyrosinase.
- Removes unstable proteins through precipitation (sacrificial effect).
- Assists the formation of stable bonds with all the polyphenols, in particular, anthocyanins.

#### INSTRUCTIONS FOR USE

Prepare a 20-30% solution dissolving the tannin into warm water between 104 and 122°F (40-50°C) with vigorous stirring. Let the solution cool at room temperature. Subsequently add the tannin solution whilst stirring. For handling purposes, we suggest the use of the following materials: stainless steel, plastic, glass or ceramic.

*Note: If using enzymes, give them the opportunity to work on the skins for 6-8 hours prior to adding any tannins to the must.*

#### INDICATIVE DOSAGE RATES

Alcoholic fermentation 3-20 g/hL (30-200 ppm)

Color stabilization 5-50 g/hL (50-500 ppm)

Finishing 5-20 g/hL (50-200 ppm)

#### FORMULATION

Chestnut derived tannins (100% ellagic)

#### STORAGE AND SHELF-LIFE

Keep this product sealed in a fresh, dry, well-ventilated area. If opened, carefully reseal the package and keep it stored as mentioned. Mauritan Sacri has a five year shelf-life from date of manufacture.

#### PACKAGING

Mauritan Sacri is a powder tannin available in the following convenient sizes:

1kg, 5kg, 25kg

Product approved for winemaking in accordance with Reg. (EC) N. 606/2009 International Code of Oenological Practices.