



Mauritan Vini

Product information

Complex tannin for Red Wines

A blend of tannins which early in fermentation inactivates oxidative enzymes, precipitates grape proteins and preserves endogenous tannins. When added later during fermentation this tannin promotes polymerization and stabilization through the formation of ethanol bridges.

APPLICATIONS

Mauritan Vini can be used for the following wine applications:

- Enhances the tannin structure and volume in mouthfeel.
- Removes herbaceous and reduced aromas in red wines, thus highlighting fresh notes which are typical of young red wines.
- Increases a wine's resistance against oxidation.
- Inhibits oxidative enzymes such as laccase and tyrosinase.
- Creates tannin-anthocyanin binding for the stabilization of color in musts and red wines.

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

Structural improvement 10-20 g/hL (100-200 ppm)

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

Botrytis inhibition 20-80 g/hL (200-800 ppm)

FORMULATION

A blend of hydrolyzable and condensed tannins

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 Vini has a five year shelf-life from date of manufacture.

PACKAGING

Mauritan Vini 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.