

# GALALCOOL SP

**TANIN GALALCOOL SP®** highly-purified gallic tannin preparation, extracted from chestnut galls. **TANIN GALALCOOL SP®** is characterised by its softness on the palate, and is particularly used in white and rosé wines.

## SPECIFICATIONS

**TANIN GALALCOOL SP®** is used during white and rosé wine maturation for:

- Improving the palate structure of wines.
- Regulating oxidation-reduction phenomena.
- Precipitating unstable proteins.
- Inhibiting laccase action.
- Reducing bacterial development (as in Champagne production).
- Facilitation of clarification.

## ENOLOGICAL APPLICATIONS

- For lightly-structured wines, **TANIN GALALCOOL SP®** restores structure and strengthens acidity.
- During anaerobic vinification, provides protection from oxygen. **TANIN GALALCOOL SP®**'s high anti-oxidant capacity permits regulation and limitation of SO<sub>2</sub> additions.
- In the case of Botrytised harvests, **TANIN GALALCOOL SP®** inhibits natural oxidation enzymes (laccase, polyphenol oxidase), more efficiently than SO<sub>2</sub>.
- During effervescent wine production (Champagne method), thanks to its bacteriacide role, **TANIN GALALCOOL SP®** limits bacterial development during the second fermentation in bottles and assists in the precipitation of unstable proteins.
- During fining, **TANIN GALALCOOL SP®** facilitates clarification.

## PROTOCOL FOR USE

### ENOLOGICAL CONDITIONS:

- For effervescent wines, add a 10 % **TANIN GALALCOOL SP®** solution to the drawing liquid (blend of sugar and yeast).

### DOSAGE

- Must protection: 5 to 10 g/hL.
- Bottling of sparkling wines: 2 to 4 g/hL.

## IMPLEMENTATION

Dissolve **TANIN GALALCOOL SP®** in 10 times its weight in water. Gradually add it to the wine by anaerobic mixing, then homogenize.

## STORAGE

Store in the original packaging away from light and humidity and use within the specified "use by" date.

## PACKAGING

1 kg bag - 10 kg box.

