

Pure fresh grape tannin, formulated for great Pinot Noir wines.

Respects and enhances the structure of fine wines.

OENOLOGICAL USE

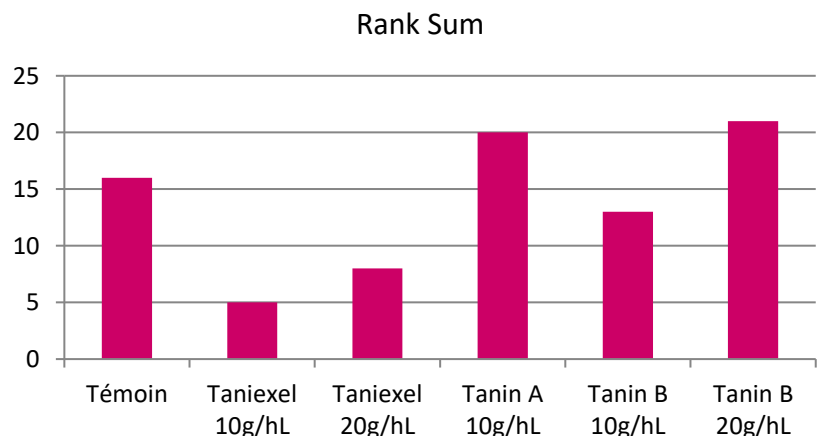
TANI'EXEL is a natural tannin, 100% from fresh grapes. Its specific formulation perfectly meets the different possible applications on Pinot Noir. Being for the most part issued from grape skin (noblest grape polyphenols), TANI'EXEL is added during all stages of wine ageing.

- Protects the color by **stabilising the anthocyanins** with stable covalent tannin-anthocyanin bonds.
- Correct some natural imbalances (not reached or exceeded phenolic maturity).
- **Regulate oxidation-reduction** phenomenas.
- Enhances **structure and palate length**.
- Contributes to **roundness mouthfeel**.

Essai 2012 – Pinot Noir, Premier Cru Côte de Nuits (tasting with 4 enologists)

TANI'EXEL is always the favorite (smallest rank sum).

Used with great succes on a very large range of dosage,
without any astringency or unbalanced character.



PROTOCOL FOR USE

Dissolve TANI'EXEL in 10 times its weight of wine. Mix and add to the wine during a pumping over. We recommend conducting preliminary dosage trials, to choose precisely the right dosage to obtain a new good balance.

DOSAGE AND PACKAGING

- Dosage : 10 to 50 g/hL.
 - Packaging : 500g pots.
- Store in a dry, odor-free and cool place.