



tannivin Superb Erbslöh 100 g

A special treated oak tannin for the improvement of the bouquet and the body of wines. It has a harmonizing and colour stabilising effect without increasing the bitterness, this enables the use of higher doses. Can be added from the first siphoning.

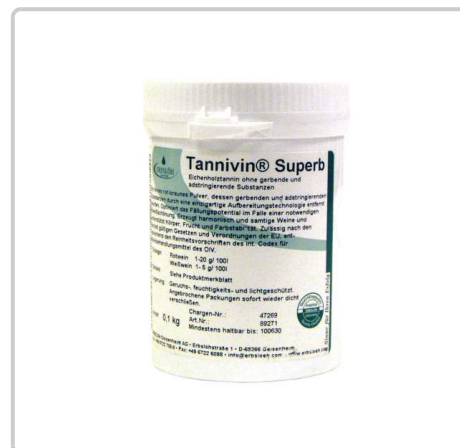
Dosage:

Red wine: 1-20 g/100 l wine, according to personal taste.

White wine: 1-5 g/100 l wine, according to personal taste.

How to determine which fining agent to use?

Trial and error is still one of the easiest and best methods; take a few samples from the wine that needs to be clarified/fined and put them in test tubes. Add a few millilitres or grammes of a different fining agent to each test tube. Another test tube of wine/juice with pecto enzyme and one with alpha-amylase (in starchy fruit) are helpful. Leave to clear for a few hours and you will see which fining agent gives the best result!



Specification

Packing dimensions and weight:

Weight	0.1 kg
Length	9.3 cm
Height	6.6 cm
Width	6.6 cm
EAN code	4032299892710