

## Pinnacle™ Natura Tan

product information



### Type:

Ellagic tannin for wine ageing.

### Characteristics:

- Pinnacle™ Natura Tan provides a stable anti-oxidative environment to the wine for a quality ageing process.
- Pinnacle™ Natura Tan releases sweet and complex soft tannins, enhancing fruity flavours and volume of the wine.

### Application:

- Pinnacle™ Natura Tan can be added at any time. When used during ageing, after malolactic and/or pre-bottling, it reinforces white, rosé and red wines with pleasant, sweet and persistent tannic notes.
- By increasing ellagic tannins concentration in wine, Pinnacle™ Natura Tan maximises wood contact effect, thus optimising ageing conditions in new or used barrels.

### Dosage:

Suggested dosage 1-5 g/hL.

Higher dose is required for wines subject to oxidation or with low structure.

Note: higher doses of Pinnacle™ Natura Tan (6-10 g/hL) require time to fully integrate into wine and harmonise its structure. We recommend adding Pinnacle™ Natura Tan one week (or up to one month) before bottling.

### Storage conditions:

Store the product in a fresh, dry, well ventilated room.

### Shelf life:

Five years from date of manufacture.

### Packaging:

1kg bags.

### Formulation:

Pure ellagic tannins extracted from untoasted French oak wood (*Quercus robur*).

### Instructions for use:

Granulated form provides total solubility so direct addition in must is possible. However, to better homogenise and optimise action of Pinnacle™ Natura Tan we recommend dissolving in wine (1:10 ratio) or in warm water before adding to the wine.

Note: when added in white wines at pre-bottling, a preliminary protein stability test is required to avoid any risk of flocculation with proteins.

Product approved for oenological use, in accordance with the regulation (EC) n° 606/2009 and OIV codex.

The information presented is based on our research and commercial testing and provides a general assessment of product performance. Nothing contained herein is representative of a warranty or guarantee for which the manufacturer can be held legally responsible.

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| ANALYTICS                      |             |
|--------------------------------|-------------|
| Insolubles (Sol. 10g/L 1.2 µm) | < 2 %       |
| Loss on drying                 | Max 10 %    |
| Ash                            | Max 4 %     |
| Fe                             | Max 50ppm   |
| As                             | Max 3ppm    |
| Pb                             | Max 5ppm    |
| Hg                             | Max 1ppm    |
| Total Phenol (Tannin)          | 60 – 70 %   |
| pH (Sol.5 %)                   | 3.0 – 5.0 % |



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