**Type:**
Tannin for colour and polyphenol stabilisation in red winemaking.

**Characteristics:**
- When added early in maceration, Pinnacle Color Tan inactivates oxidative enzymes, precipitates grape proteins and preserves endogenous tannins.
- When added later in maceration, Pinnacle Color Tan promotes polymerisation and stabilisation of polyphenolanthocyanin by ethyl bridge mechanism.

**Application:**
- Pinnacle Color Tan protects aromatic profile of the wine, enhancing a brighter and more stable colour.
- Pinnacle Color Tan contributes to a more stable tannic structure with high anthocyanin content.
- Pinnacle Color Tan is a powerful anti-oxidative tool that inhibits tyrosinase and laccase enzymatic activities (e.g. in botrytised grapes) and completes action of SO2, thus avoiding overdoses of sulphites in wine.

**Dosage:**
- 10-30 g/hL must or 10-30 gr/100kg grapes.
- 2 steps addition: 50% on crushed grapes, then 50% during fermentation with pumping over.
- Double dose is recommended for low SO2, poor quality grapes (Botrytis), short maceration, low polyphenol content or wine dedicated to long ageing.

**Storage conditions:**
Store the product in a fresh, dry, well ventilated room.

**Shelf life:**
Five years from date of manufacture.

**Packaging:**
1kg and 15kg bags.

**Scientific background:**
Tannins are very reactive with enzymes and eliminate their activity. Pinnacle Color Tan should be added 4 hours before or after extraction enzymes (but never at the same time).

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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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Pinnacle Color Tan

product information

<table>
<thead>
<tr>
<th>ANALYTICS</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Insolubles (Sol. 10g/L 1.2 µm)</td>
<td>&lt; 2 %</td>
</tr>
<tr>
<td>Loss on drying</td>
<td>Max 10 %</td>
</tr>
<tr>
<td>Ash</td>
<td>Max 4 %</td>
</tr>
<tr>
<td>Fe</td>
<td>Max 80 ppm</td>
</tr>
<tr>
<td>As</td>
<td>Max 3 ppm</td>
</tr>
<tr>
<td>Pb</td>
<td>Max 5 ppm</td>
</tr>
<tr>
<td>Hg</td>
<td>Max 1 ppm</td>
</tr>
<tr>
<td>Total Phenol (Tannin)</td>
<td>Min 65 %</td>
</tr>
<tr>
<td>pH (Sol.5 %)</td>
<td>3.0 – 5.0 %</td>
</tr>
</tbody>
</table>

Note: presence of chestnut tannin (ellagic) <20%.

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

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