



Pinnacle Seed Tan

product information



Type:

Special grape tannin for colour stabilisation and polyphenol polymerisation.

Characteristics:

- Pinnacle Seed Tan is the perfect tool to support micro-oxygenation as it promotes polymerisation and stabilisation of polyphenol-anthocyanin by ethyl bridge mechanism.
- Pinnacle Seed Tan stabilises colour by naturally integrating the polyphenolic structure of wines while reversing the oxidation process.
- Pinnacle Seed Tan is very reactive with sulphured compounds and removes ethanethiol, methanethiol and their precursors (ethyl-thioacetate, methyl-thioacetate).
- Pinnacle Seed Tan compensates natural grape tannin deficiency and decreases astringency of the wine.

Application:

- Pinnacle Seed Tan can be used to support the ageing process of red wines or to add immediate structure and concentration at pre-bottling.
- Pinnacle Seed Tan decreases reductive notes that can occur in case of late racking.
- Pinnacle Seed Tan improves low body red wines made from unripe grapes with a more balanced polyphenolic structure and greater palate length.

Formulation:

Proanthocyanidins (grape seed) and ellagic tannins (chestnut).

Instructions for use:

After fermentation from racking-off to pre-bottling.

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

Dosage:

Suggested dosage from 1-15 g/hL; depends on wine concentration, winemaking step and expected results.

Storage conditions:

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

Shelf life:

Five years from date of manufacture.

Packaging:

1kg bags.

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



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ANALYTICS	
Insolubles (Sol. 10g/L 1.2 µm)	< 2%
Loss on drying	Max 10%
Ash	Max 3 – 5%
Fe	Max 75ppm
As	Max 3ppm
Pb	Max 5ppm
Hg	Max 1ppm
Total Phenol (Tannin)	≥ 65%
pH (Sol.5%)	3.0 – 5.0%

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



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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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