Pinnacle Structure Tan

**Product information**

**Type:**
Complex tannin for colour and polyphenol stabilisation of premium red wines.

**Characteristics:**
- **Pinnacle Structure Tan** particularly contributes to structure and aromatic stability, improving bouquet and drinkability of red wine.
- When added early in maceration, Pinnacle Structure Tan inactivates oxidative enzymes, precipitates grape proteins and preserves endogenous tannins.
- When added later in maceration Pinnacle Structure Tan promotes polymerisation and stabilisation of polyphenol-anthocyanin by ethyl bridge mechanism. It also removes vegetal and geosmin unpleasant aromas, thus enhancing fruity notes.
- When added post fermentation, Pinnacle Structure Tan protects the wine from oxidation thus contributes to aromatic complexity.

**Application:**
- Pinnacle Structure Tan adds mouthfeel and prevents oxidation and colour loss of all red wines.
- Pinnacle Structure Tan contributes to a more stable tannic structure with high anthocyanin content.
- Pinnacle Structure 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.
- Pinnacle Structure Tan is useful when you cannot remove the seeds from the wine as it removes vegetal notes while enhancing varietal flavours.

**Formulation:**
Mix of ellagic tannins and proanthocyanidins (Quebracho-free).

**Instructions for use:**
Granulated form provides total solubility so direct addition in must is possible. However, to better homogenise and optimise action of Pinnacle Structure Tan we recommend dissolving in wine/must (1:5 ratio) or in warm water before adding to the must.

**Dosage:**
10-30 g/LL must or 10-30 gr/100kg grapes.
A 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 Structure Tan should be added 4 hours before or after extraction enzymes (but never at the same time).

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

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

<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 50ppm</td>
</tr>
<tr>
<td>As</td>
<td>Max 3ppm</td>
</tr>
<tr>
<td>Pb</td>
<td>Max 5ppm</td>
</tr>
<tr>
<td>Hg</td>
<td>Max 1ppm</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>

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.

© 2020 AB MAURI / Date: 16 April 2020 / www.pinnaclewineingredients.com