



Pinnacle HT Tan

product information



Type:

Special tannin used to fine-tune wine ageing.

Characteristics:

- Pinnacle HT Tan is a complex ellagic tannin extracted from toasted French oak.
- Pinnacle HT Tan can be added at any time (ageing, after MLF or pre-bottling) and it reinforces red wines with sweet and well balanced tannic notes.

Application:

- By instantly increasing ellagic tannins concentration in wine, Pinnacle HT Tan improves barrel effect and mimics ageing in new highly toasted barrel.
- Pinnacle HT Tan is great tool to get richer aromatic red wines with more complex and persistent palate.

Formulation:

Toasted tannins water-extracted from French oak *Quercus petraea*, plant-based polysaccharides (E 414) as stabilisers.

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 HT Tan we recommend dissolving in wine (1:10 ratio) or in warm water before adding to the wine.

Dosage:

Suggested dosage 1-5 g/hL.

Before MLF: 3-4 g/hL to better integrate the tannins and mimic MLF in barrel.

Fine-tuning before bottling: 2 g/hL.

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.

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



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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)	55 – 65 %
pH (Sol.5 %)	3.0 – 5.0 %



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