



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.



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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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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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