



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/hL 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.



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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)	Min 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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