TANETHYL[®] UV

Blend of tannins for the stabilization of anthocyanins in musts



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-> TECHNICAL DESCRIPTION

In musts, anthocyanins difficultly react with proanthocyanidins, as no ethanal bridge is formed if there is no ethanol. Such a situation, common to all red and rosé wines, has a great technological meaning for grapes coming from very sunny areas, for vinifications with pushed extraction techniques which bring very quickly a high quantity of free anthocyanins into the liquid, and for all grapes rich in colouring matter.

AEB proposes **Tanéthyl UV**, a mix of proanthocyanidinic tannins that, thanks to a patented extraction system, are bound by an ethanal bridge highly reactive towards the anthocyanins present in the liquid. Polymers deriving from them are stable in time, do not suffer from pH changings and from the presence of SO_2 and are responsible for violet tinges.

Its high reactivity is highlighted even at low temperatures and this characteristic makes **Tanéthyl UV** the ideal product for the stabilization of the colour in these cases and in particular in the case of cold pre-fermentative macerations. **Tanéthyl UV** is effective in musts deriving from grapes coming from very sunny areas, where the high pH value of the must facilitates the degradation of anthocyanins and the appearance of orange notes. **Tanéthyl UV** can be utilized for the production of rosé wines and for short macerations, traditionally carried out for the obtainment of joung red wines. In fact these wines usually have a low tannin content, not enough to stabilize the extracted anthocyanins, which therefore meet more easily an oxidative degradation, with the appearance of yellow hues at the expense of more attractive mauve hues.

-> COMPOSITION AND TECHNICAL CHARACTERISTICS

Mix of proanthocyanidin tannins activated by acetaldehyde.

--> DOSAGE

From 10 to 60 g/hL, depending on the quantity of anthocyanins present in the medium and the kind of product to be obtained.

→ INSTRUCTIONS FOR USE

Dissolve the dose into must or water and add to the mass by pumping over.

STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

1 kg net packs in cartons containing 15 kg. 5 kg net bags.

