

Gallotan

OENOLOGICAL TANNIN

In Compliance with International Codex Oenologique. Not derived from genetically modified organisms.
Does not contain allergens.

Oenological tannin extracted with ether from gall-nut. GALLOTAN is an extremely pure and high-quality product derived from selected raw material. It is obtained through a special extraction process to preserve the chemical peculiarities of the product.

Process aid in clarification and stabilization

Enologists have always used gall tannin, commonly named tannic acid or ether-tannin, as process aid during clarification. Thanks to its remarkable reactivity in presence of proteins, GALLOTAN can avoid the over-fining phenomena in clarification with protein (for instance gelatin). GALLOTAN action is also evident in the elimination of thermo-unstable proteins that are particularly present in white wines and that can cause turbidity.

GALLOTAN doesn't alter the color and is particularly used with white wines that are the most prone to the protein instability phenomena, as they are naturally poor in tannins.

To strengthen the wine tannic contents

Due to the high quality of the raw material, GALLOTAN can be successfully used when the tannic structure of a wine has to be increased in order to enhance its taste balance. GALLOTAN confers a stronger body without giving a bitter taste to the treated wine. It also can be a valid alternative to the use of Quercus when vanilla or boisé notes are sought.

Composition

Oenological tannin.

Characteristics

Appearance: lumps

Color: beige

Dosage

3 -15 g/hl for clarification and proteic stabilization

We suggest to effect laboratory tests to establish the best dosage.

Instructions for use

Dissolve GalloTan in de-mineralized water (ratio 1:10), at 30-35 °C.

Add the product to the mass to be treated.

Storage

If kept dry and sealed in its original packaging, the product preserves its original characteristics for longer than one year.

Warning

Use de-mineralized water to dissolve the product.
Don't use iron tools.

Packaging

Code 113704 - 0.5 kg pack

Code 113707 - 5 kg bag

