

TANSPARK®

Gallic and chestnut tannins put to solution for the production of sparkling wines.
Qualified for the elaboration of products for direct human consumption in the field of the regulated use in oenology.
In accordance with the current EU regulation n° 2019/934.

SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

TANSPARK® allows:

- To protect the structural and organoleptic potential of base wine before the "prise de mousse" (second fermentation).
- To participate, in association with the riddling agent **CLEANSARK®**, in the formation of compact sediment ensuring thereafter optimal riddling.
- A light fining without bringing any astringency to the wine.
- To preserve the redox potential, improving the ageing on lees.

PHYSICAL CHARACTERISTICS

Aspect liquid

Colour dark brown

CHEMICAL ANALYSIS

Tannin concentration (%) 5

Arsenic (ppm) < 3

Dry extract (%) 5 (+/-0,5)

Iron (ppm) < 80

Sulfur dioxide (g/L) 1

Lead (ppm) < 2

For the tannin component:

Mercury (ppm) < 1

Total phenols in undissolved **TANSPARK®** powder (%) > 65

Cadmium (ppm) < 1

Ash (%) < 4

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

Incorporate **TANSPARK®** to the base wine before the riddling agent **CLEANSARK®**.

DOSAGE

20 - 60 mL/hL.

STORAGE RECOMMENDATION

- Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature (in frost-free conditions), in its original, unopened packaging.
- Optimal date of use of the product in solution: 1 year.
- Do not use opened packaging.

PACKAGING

On request, depending on preparation of the solution: 1L and 5L jerrycans.