

## ViniTannin™ Multi extra

### SPECIAL TANNIN PREPARATION FOR COLOUR IMPROVEMENT IN RED WINES

#### ► The new approach for tannin management in red wines

**ViniTannin™ Multi extra** is a highly purified tannin preparation derived from high quality red grape skins. It helps to optimize colour concentration and stabilization of colour pigments (anthocyanins chains) in the juice or wine stage.

**ViniTannin™ Multi extra** also improves colour intensity and the texture of the wines without any bitterness or harsh astringent flavours and improves the ageing potential of the wine.

The benefits of **ViniTannin™ Multi extra** are:

- Highly purified, 100% natural and derived from high quality red grapes
- Optimizes anthocyanin concentration and colour fixation
- Excellent integration into the wine or juice
- Easy to handle
- No bitter or astringent flavour

#### ► Dose rate

**ViniTannin™ Multi extra** can be used for 4 applications: during cold soak, fermentation, after pressing-off and refinement before bottling. The maximum dose rate depends on the personal preference of the wine maker. We recommend not exceeding a total dose rate for all applications of 50 g/hL or per 100 kg. Add the **ViniTannin™ Multi extra** always before adding SO<sub>2</sub> to the process or wait at least 15 minutes before adding SO<sub>2</sub>. For optimal results we recommend to apply **ViniTannin™ Multi extra** as early as possible in the pre sulphur stage, minimum 10 days before adding any SO<sub>2</sub>. This will lead to stable colours, anthocyanine chains and the best possible integration of the product into the wine's own molecular structure.

| Variety                             | Juice (cold soak) | Fermentation   | Pressing-off   | Pre bottling |
|-------------------------------------|-------------------|----------------|----------------|--------------|
| <i>Pinot Noir, Pinotage</i>         | 20-30 g/100 kg    | 20-30 g/100 kg | 20-30 g/100 kg | 10-20 g/hL   |
| <i>Cabernet, Merlot, Malbec</i>     | 10-20 g/100 kg    | 10-20 g/100 kg | 10-20 g/100 kg | 5-10 g/hL    |
| <i>Tempranillo, Syrah, Grenache</i> | 10-20 g/100 kg    | 10-20 g/100 kg | 10-20 g/100 kg | 5-10 g/hL    |

#### ► Practical Application Advice

- Dissolve 100 g of **ViniTannin™ Multi extra** in 1 l of liquid (preferably 2/3 of water and 1/3 of wine) at a temperature of 40-50 °C.
- Acidify the suspension with 10 g/L of Tartaric acid and stir well.
- Add the suspension homogeneously into the juice or mash.
- If used before bottling as refinement, please wait with the final filtration at least 10 days.

#### ► Additional Information

We recommend different dose rates depending on the variety and application to ensure an optimal result in the wine. Don't aspirate the dust from the product. For safety advice please refer to the Safety Data Sheet.

#### ► Shelf Life and Storage

**ViniTannin™ Multi extra** will be delivered in 5 kg flexible plastic drums. Shelf life at room temperature 25-30°C is 24 months. Protect against light and humidity. Open pouches should be used within 1 month.

This document has been generated electronically and is valid without a signature.  
Breisach, Januar 2026

**Disclaimer:** The information, data and recommendations contained in this product information are provided in good faith, obtained from reliable sources, and believed to be true and accurate as of the date of revision. The PI serves as description of the products and its characteristics when used according to the protocol. No warranty, expressed or implied, regarding the product described in this PI shall be created or inferred by any statement in this PI.