

ViniTannin™ Supreme

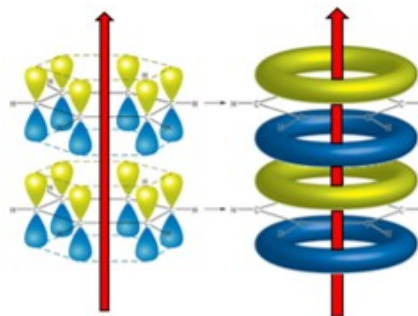
Pure white grape skin Tannin with high content of Proanthocyanidins
FOR QUALITY INCREASE FOR ALL KINDS OF WINE

► Background

The so-called anthocyanins form the basic structure of every red wine colour. A basic distinction is made between yellow, red and blue anthocyanins, as well as between methylated and acetylated anthocyanins. The methylated anthocyanins, e.g. Pinot Noir, are already soluble in the aqueous phase and therefore require immediate protection against oxidation, whereas the acetylated anthocyanins only dissolve in alcohol during fermentation.

► Function

Proanthocyanidins, also known as leuco-anthocyanins, are the so-called yellow, non-colouring anthocyanins. These play a decisive role in the colour stabilisation of red wine, but especially in Pinot Noir. They serve as natural protection against premature oxidation in the aqueous phase and play a significant role in young wine in the presence of acetaldehyde for anthocyanin stabilisation. The proanthocyanidins protect the colouring anthocyanins from premature oxidation in the aqueous phase. During and after fermentation, proanthocyanins play a key role in colour stabilisation, i.e. polymerisation of the colouring anthocyanins. In Pinot Noir, the methylated, ring-shaped anthocyanins are called "vertical stacking". (See graph 1)



graph 1. *Vertical Stacking*, Stacking the ring-shaped anthocyanins with proanthocyanins

Another sensory aspect is an increase in the complexity and substance of all wines. This applies to all types of wine, as the grape proanthocyanins integrate excellently into the wine flavours without creating astringency.

► High-quality tannin-management in all wines

ViniTannin™ Supreme consists of carefully selected fractions of white grape skins. These fractions in turn consist of condensed tannins, which have an antioxidant potential that protects the anthocyanins against the negative influence of oxygen and serves as an ideal and natural partner for the polymerisation, i.e. colour stabilisation, of red wines.

- 100 % white-grape-skin-tannin with high content proanthocyanidin
- Optimal for the colour stabilisation of red wine especially Pinot Noir
- Upgrades the sensory quality of all wines, more complexity und pressure on the palate.
- Outstanding sensory properties due to pure grape tannin, without astringency.
- No raw materials from tropical forests used.

► Dosage

ViniTannin™ Supreme can be used at all stages of winemaking. The preferred stage is in the fermentable must for white wines or in the unsulphured young wine for white and red wines. In the young wine phase and for fine-tuning before bottling. The maximum dosage depends on the winemaker's personal preferences. We recommend that the total quantity of all additions does **not exceed 8 g/hL** of wine. It is the best to add **ViniTannin™ Supreme** **before** the first dosage of SO₂. A time interval of **3 - 5 days** should be observed before adding SO₂.

Application	Mash/Red wine	White wine	Rosé wine
Red wine stabilisation	Sequential addition within 5 - 7 days 3 - 6 g/hL	-	-
Improving value and complexity	4 - 8 g/hL	2 - 4 g/hL	2 - 4 g/hL
For refreshing matured wines and increasing their shelf life	3 - 6 g/hL	2 - 4 g/hL	2 - 4 g/hL

► Practical Application

The application should be carried out in unsulphured young wine in the presence of acetaldehyde. A sequential addition of a maximum total of 4 - 6 g/hL at intervals of 5 - 7 days is recommended.

- Dissolve the dose of **ViniTannin™ Supreme** in juice or wine at approx. 20 - 25 °C (68 - 77 °F).
- Acidify the suspension with 2 - 4 g tartaric acid / 1 litre and stir well.
- Ensure even distribution in the wine.
- An initial sensory test can be carried out after one hour.
- Final result after 24 hours.
- Potential SO₂ corrections should be made after 3 - 5 days.

► Additional Information

To achieve an optimum effect in the wine, we recommend different dosages depending on the grape variety and application. The maximum dosage depends on the winemaker's personal preferences. Do not inhale the powder dust of this product! For safety instructions, please refer to the safety data sheet.

► Shelf life and storage

ViniTannin™ Supreme is supplied in airtight and resealable tins of 700 g or 3 kg. The shelf life (at approx. 20 - 25 °C / 68 - 77 °F) is 60 months. Once opened, the cans must be used within one month.



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