



OENOLOGICAL
TANNINS

TANYL® T

CONDENSED TANNIN FROM GREEN TEA,
FOR OENOLOGICAL USE.

COMPOSITION

TANYL® T is a pure condensed tannin extracted from green tea leaf. This tannin is very reactive and produced according to particular and rigorous methods. It contains a high percentage of catechins and polyphenols which gives TANYL® T a large number of oenological properties and qualities.

APPLICATIONS

TANYL® T is intended for white, rosé and red wines vinification and breeding. It is perfectly suited to fine, quality wines. Its high concentration of condensed tannins, allows to :

- Clarify and stabilize color
- Prevent oxidative processes
- Protect the gustatory development of wines
- Contribute to freshness and roundness of wines
- *Flavour profile : vegetal*

DIRECTIONS FOR USE

For direct addition, slowly add the tannin by sprinkling it while mixing. As part of a liquid addition, dissolve one part of TANYL® T in 10 parts of water and add the solution to the wine while mixing continuously.

DOSAGE

- White & rosés wines : 1 to 8 grams per hectoliter
- Red wines : 2 to 15 grams per hectoliter

We recommend that you carry out laboratory tests beforehand in order to define and adjust the dose that will meet your oenological objectives.

It is specified in the Oenological Codex that tannins "must not change the olfactory properties and the colour of wine". The dosage rates will therefore vary in function of the wine matrix, and shall be determined after trials.

*Qualified for the elaboration of products for direct human consumption in the field of the regulated use in oenology. In conformity with (UE) 2019/934.
In accordance with oenological codex..*



QUERCYL SAS
15 rue de la Garenne - Bâtiment 1
16160 Gond Pontouvre - France

+33 (0)5 45 94 94 89
contact@quercyl.com
www.quercyl.com

The information shown above reflects the current state of our knowledge. It is given without commitment or guarantee since the conditions of use are beyond our control. It does not release the user from legal compliance and safety advice given.



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PHYSICAL CHARACTERISTICS

Origin	Green tea (Camellia sinensis (L.) O. Kuntze)	Odor	Vegetal
Aspect	Fine powder (atomized)	Flavor	Astringent (presence of tannins)
Granulometry	less than 200µ (at 88%)	Solubility	Water or hydroalcoholic medium
Color	Light yellow		

EXTRACTION CHARACTERISTICS

Classification	Natural plant extract	Staining adjuvants	None
Solvents used	Water or Alcohol or their mixtures	Conservatives	None
Manufacturing adjuvants	None		

ANALYTICAL CHARACTERISTICS

Total polyphenol content	> = 65 %	Arsenic	< 3 ppm
Loss on drying	< = 10 %	Iron	< 50 ppm
Insoluble substances	< = 5 %	Mercury	< 1 ppm
Ash	< = 4 %	Lead	< 5 ppm

STORAGE

- Store above ground level in the original packaging, away from light and moisture, at moderate temperatures, in a dry area
- Do not inhale or absorb. In case of a problem, refer to the Safety Data Sheet
- DMD (Optimal date of use) : 4 years

PACKAGING

- kraft drums of 25 kg

Contact us for a different packaging

