



OENOLOGICAL  
TANNINS

# TANYL® G

**GALLIC TANNIN FROM CHINESE GALLNUTS,  
FOR OENOLOGICAL USE.**

## COMPOSITION

**TANYL® G** is a pure gallic tannin extracted from chinese gallnuts. This tannin is very reactive and produced according to particular and rigorous methods. It contains a high percentage of tannins which gives **TANYL® G** a large number of oenological properties and qualities.

## APPLICATIONS

**TANYL® G** is very much recommended for white wines but can also be used for rosé and red wines vinification. It is perfectly suited to fine, quality wines. Its 99% of pur gallic tannins makes it possible to :

- Remove unstable proteins
- Provide an excellent antioxydant protection
- Improve the global mouthfeel, increase the aromatic cleanliness
- Facilitate Fining
- *Flavour profile : Floral & Woddy brings freshness and acidity to wines*

## 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® G** in 10 parts of water and add the solution to the wine while mixing continuously.

## DOSAGE

- White & rosés wines : 2 to 10 grams per hectoliter
- Red wines : 5 to 20 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.



**OENOLOGICAL  
TANNINS**

# TANYL® G

**GALLIC TANNINS FROM CHINESE GALLNUTS,  
FOR OENOLOGICAL USE.**

## PHYSICAL CHARACTERISTICS

Origin .....	Gallnuts (Rhus semialata Murr.)	Odor .....	Typical of gallnuts
Aspect .....	Fine powder (atomized)	Flavor .....	Astringent (presence of tannins)
Granulometry .....	Less than 200µ (at 95%)	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 .....	> = 90 %	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*

