

**TAN UP**  
 Red by *partoeno*

*The Art  
 and Science  
 of oenology*

**FORMULATION OF PURE FRENCH ELLAGITANNINS**  
 Ellagic tannin and yeast products for human consumption.

**TAN'UP® RED IS THE CURATIVE PRODUCT THAT WILL BRING ADDED VALUE TO YOUR WINES.**

**100% NATURAL, WITHOUT PRESERVATIVES. WITHOUT GMO.**



**Application**

Tan'Up®Red (export) is an innovative concept for refining red wines where colour and/or structure and/or volume do not fall within an acceptable range.

**Description and Uses**

Tan'Up®Red is a product developed by Partoeno R&D and tested by the University of Bordeaux, France and key wine consultants on different wines, regions and vintages. This unique refining agent is the right product to use when the wine lacks aromatic character, well-balanced structure and a long enough finish.

• Another new product ?

Partoeno has compared Tan'Up®Red to most of existing formulations on the market. In all cases, it

was judged by an independent panel as giving better results and being more cost-effective.

• So, what is this innovation ?

Partoeno has worked on upscaling the production process of French origin tannins giving this oak natural aromas and the key functionalities of a selected polymerisation, allowing structure to be added as required, to soften hard green structures, while protecting the existing colour potential of the wine and increasing its resistance to oxidation. In tandem with this first ingredient, Partoeno has worked with inactivated yeast breakdown experts to obtain specific fractions that add volume to the wine but also give the wine a longer finish.

**TAN'UP®RED GIVES YOU THE RIGHT BALANCE OF THESE KEY COMPONENTS TO ALLOW YOU TO OBTAIN FRUITY RED WINES WITH THE RIGHT STRUCTURE AND LONG FINISH BALANCE.**

**When to use Tan'Up® Red ?**

Wines that are considered to be outside the acceptable range eg : all wines that have suffered from the uneven or poor grape, or from harsh process conditions should be lab-treated with Tan'Up®Red.

The treated wines can be tasted the same day of the treatment, however it is recommended to wait at least 48 hours.

In some cases, the taste of low/medium range wines is enhanced so greatly with such a balance that they can be sold at premium prices.

It is recommended to use Tan'Up®Red at a dosage between 5 to 20 g/hl of white or rosé wine after dilution in wine. The dosage, and therefore the treatment cost, can be optimised by doing direct trials in bottles at different concentrations.

**Characteristic physico-chemical and limit bacteriological**

Aspect :	fine powder	Quality of polyphenols :	min. 65%
Color :	light Brown	Mercury :	< 0.15ppm
Smell :	woody	Leads :	< 5 ppm
Arsenic :	< 1ppm	Humidity :	< 10%
Iron :	< 50 ppm	Cadmium :	< 0.5 ppm
Toxins and mycotoxins	abs.	Escherichiacoli:	abs. (/25g)
Total aerobic mesophile population :	< 10 000 UFC/g	Lactic bacteria :	< 50 UFC/g
Coliforms count :	< 10 UFC/g	Salmonella :	abs. (/1g)
Lactic bacteria :	< 50 UFC/g	Staphylococcus aureus :	abs. (/1g)
Moulds :	< 50/g	Yeast :	< 50 / g

**Shelf life, Storage and Packaging**

3 years ( from date of production ) in their original packaging, stored in a cool, odourless and dry place.

Pack de 25kgs. ( Other packaging, as kus ).

For more information, ask the Material Safety Data Sheet TAN'UP RED®  
 CTN : 32019020

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