

Blue Tann and *Blue Tann Pro*

Everintec has developed Blue Tann and Blue Tann Pro, which can prevent and block the activity of lactic bacteria in the musts and wines, without any interference to the activity of yeast or other microorganisms. The use of Blue Tann and Blue Tann Pro during the vinification, refining and storage processes allows for:

- preventing spontaneous MLF
- reducing the dosage of sulphites
- reducing the use of cold stabilisation and filtrations
- perfect for use with Sur-lies ageing/maturation
- maintaining natural acidity and fruitfulness
- white & rosé wines that are fresh, fragrant, with modest sulphite content
- filtered musts, more stable for use in fermentation
- base for sparkling, excellent in both Charmat and Traditional method, not filtered and with a sulphite content suitable for subsequent refermentation

N	PROCESS	<i>Blue Tann</i>	<i>Blue Tann Pro</i>
1	Fermentation (Total)	5 g/hl	2 g/hl
	Split the dosage		
	- At fermentation start (after clarification)	3 g/hl	1 g/hl
	- At fermentation completion (after racking)	2 g/hl	1 g/hl
2	Refining (if not added before)	4 g/hl	1.5 g/hl
3	Pre bottling (2 days before)		1 g/hl

NOTE: The quantity shown in the table should be dissolved in 10 times it's weight in must/water.

Test with addition of 5 g/hl of *Blue Tann* after flotation
growth in plates on MRS AGAR (selective for lactic bacteria) incubated in anaerobic jar.

