



# A Step-by-Step Winemaking Guide for the Use of Tannins in Winemaking

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Tannins are naturally occurring polyphenolic compounds found in plants. In wine, they can be extracted from grape berry skins, seeds, and stems, but they can also originate in barrels or other oak products used in the winemaking process. Tannins are mainly known for adding body and structure to wines and for the sensory role they play—being the source of astringency and most bitterness. However, tannins can also play other roles in the winemaking process. They can be used as antioxidant and antioxidant (inhibition of undesirable enzymatic activity, such as laccase activity in botrytis-affected wines) agents, help with wine clarification and protein stabilization, contribute

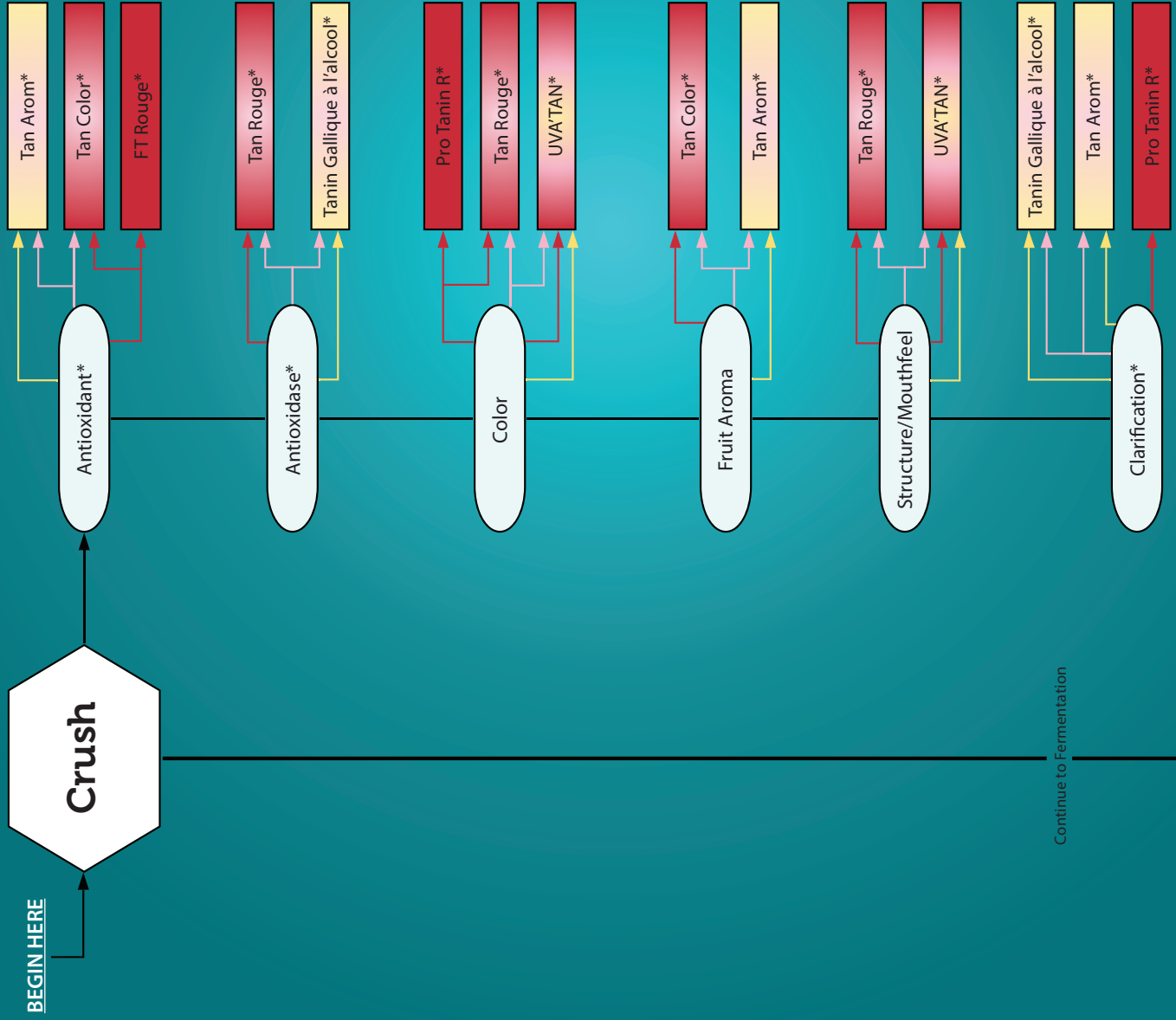
to positive aroma attributes based on their type and method of use, and help stabilize or even improve wine color.

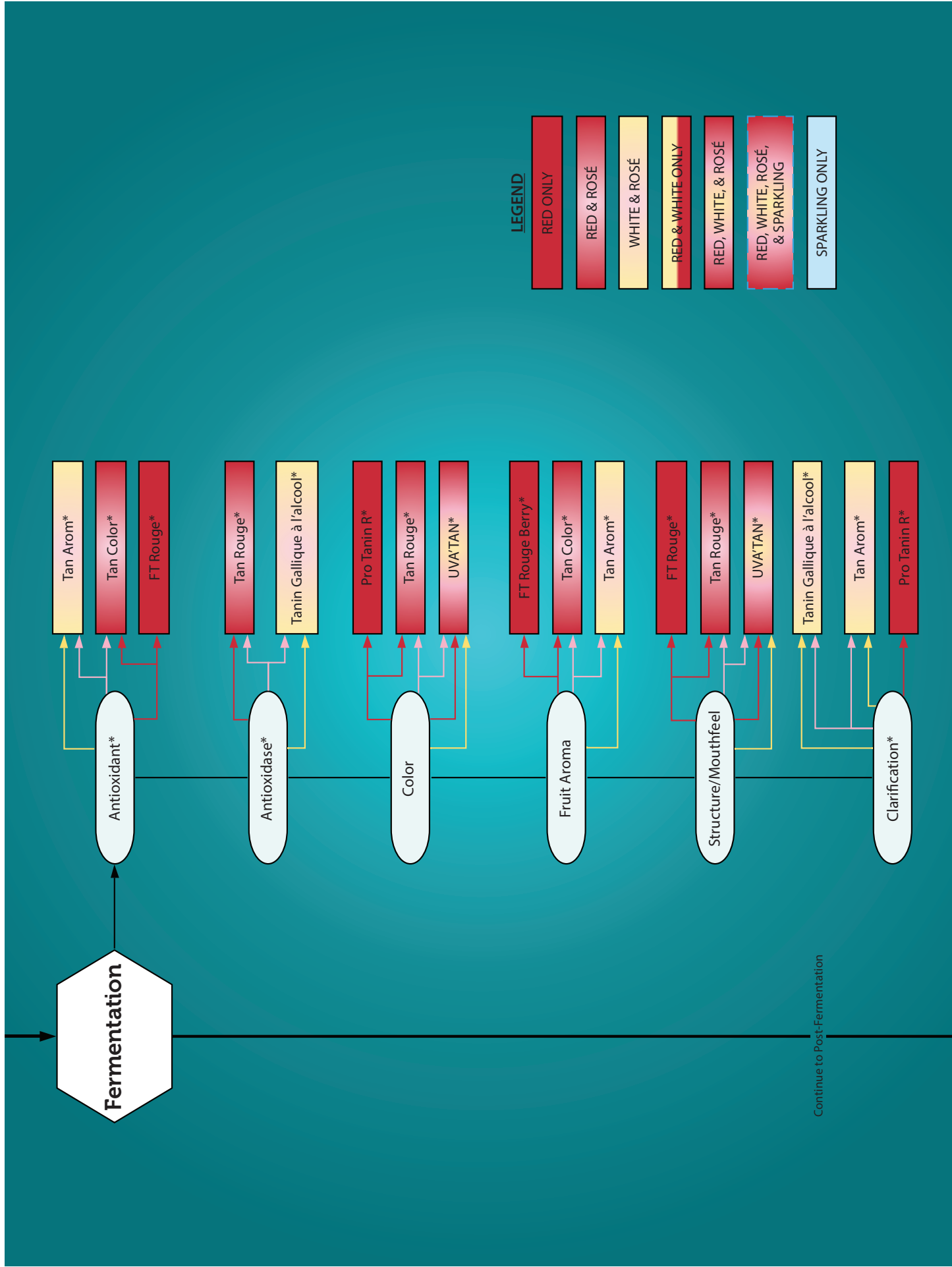
This is a tannin-use guide that will walk you through all the stages of winemaking, from crush to pre-bottling, and indicate the types of tannins recommended at each stage as well as their possible uses. The products suggested in this publication are some of the most common on the market, but this list is by no means exhaustive. Boxes with an asterisk (\*) are linked to web pages that offer more information on the subject or technical details about the products listed. Hover with the mouse above the box and click to follow the link.

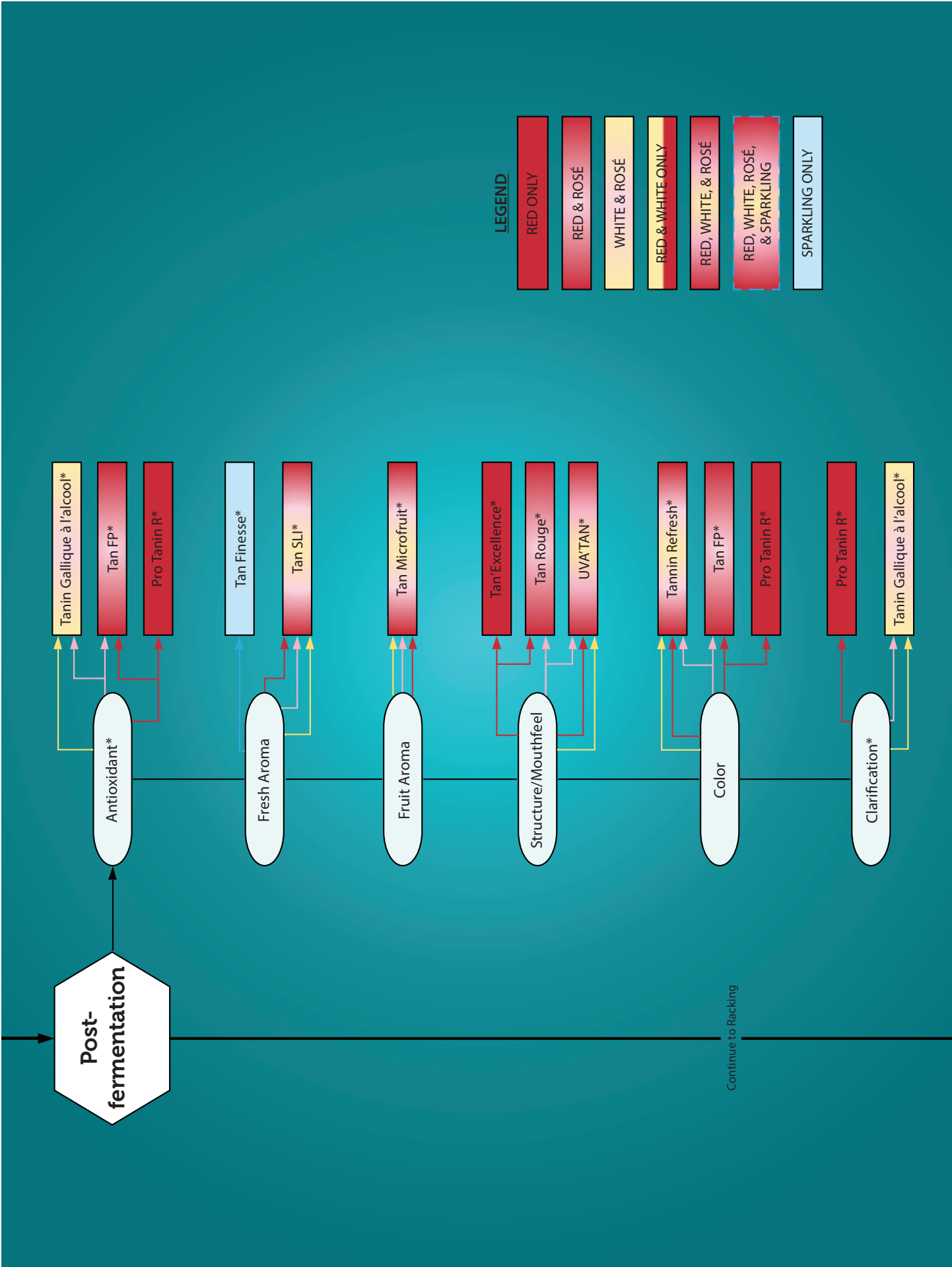
Table 1. Relevant tannin-based products

Product	Wine Type				Recommended for										Stage of addition					
	Red	Rose	White	Sparkling	Antioxidant	Antioxidase	Fresh aroma	Fruit aroma	Oak aroma	Structure	Mouthfeel	Color	Clarification	Crush	Fermentation	Post-Fermentation	Racking	Aging/Storage	Pre-bottle	
Enartis																				
EnartisTan Arom		X	X		X		X					X		X						
EnartisTan Cœur de Chêne	X	X	X	X				X	X	X		X	X				X	X		X
EnartisTan Color	X	X	X											X						
EnartisTan Extra	X	X	X					X	X	X		X					X	X		X
EnartisTan Finesse				X			X									X				
EnartisTan FP	X	X			X	X					X					X	X	X		X
EnartisTan Microfruit	X	X			X		X				X					X	X	X		
EnartisTan Rouge	X	X			X	X				X				X		X	X	X		X
EnartisTan SU	X	X	X		X		X									X	X	X		X
EnartisTan Total Fruity	X	X			X		X			X										X
EnartisTan Toffee	X		X		X			X	X	X	X	X								X
Lamothe-Albiet	Red	Rose	White	Sparkling	Antioxidant	Antioxidase	Fresh aroma	Fruit aroma	Oak aroma	Structure	Mouthfeel	Color	Clarification	Crush	Fermentation	Post-Fermentation	Racking	Aging/Storage	Pre-bottle	
Pro Tannin R	X				X							X	X	X	X					X
Tan & Sense Forte	X	X	X							X	X									X
Tan'Excellence	X				X					X	X	X				X	X	X		
Tannin Gallique à l'alcool		X	X		X	X							X	X	X		X			
Scott Labs	Red	Rose	White	Sparkling	Antioxidant	Antioxidase	Fresh aroma	Fruit aroma	Oak aroma	Structure	Mouthfeel	Color	Clarification	Crush	Fermentation	Post-Fermentation	Racking	Aging/Storage	Pre-bottle	
Tannin Bold	X	X	X						X	X	X							X		
Tannin Complex	X				X					X		X					X	X		
FT Rouge	X				X	X					X	X		X	X					
FT Rouge Berry	X							X				X			X					
Tannin Refresh	X	X	X		X						X	X				X	X			
Tannin Riche	X	X	X						X		X									X
Uva Tan	X	X	X		X					X	X	X		X	X	X	X	X		

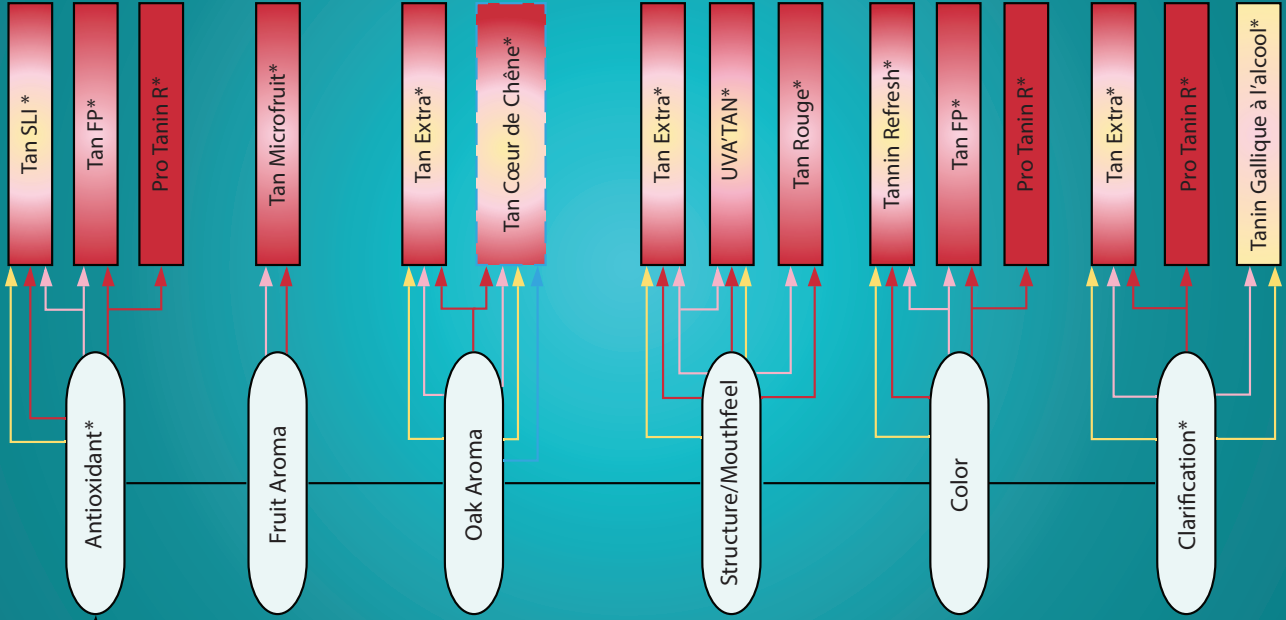
# Guide to Enological Tannins







# Racking

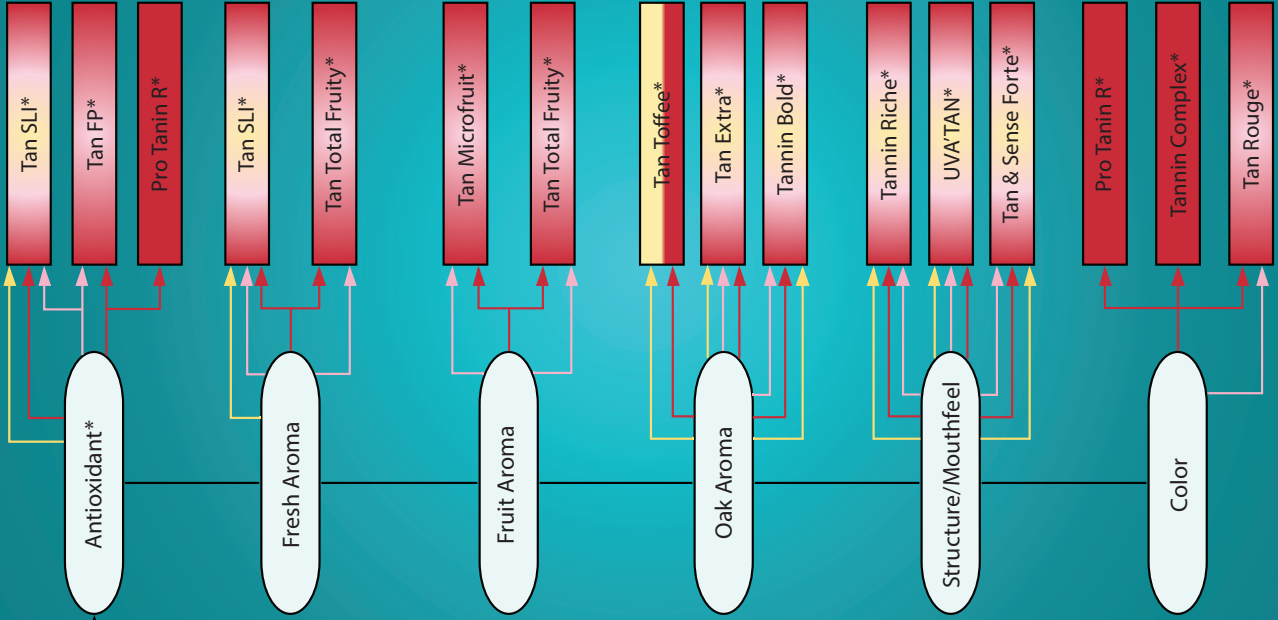


## LEGEND

- RED ONLY
- RED & ROSÉ
- WHITE & ROSÉ
- RED & WHITE ONLY
- RED, WHITE, & ROSÉ
- RED, WHITE, ROSÉ, & SPARKLING
- SPARKLING ONLY

Continue to Aging & Storage

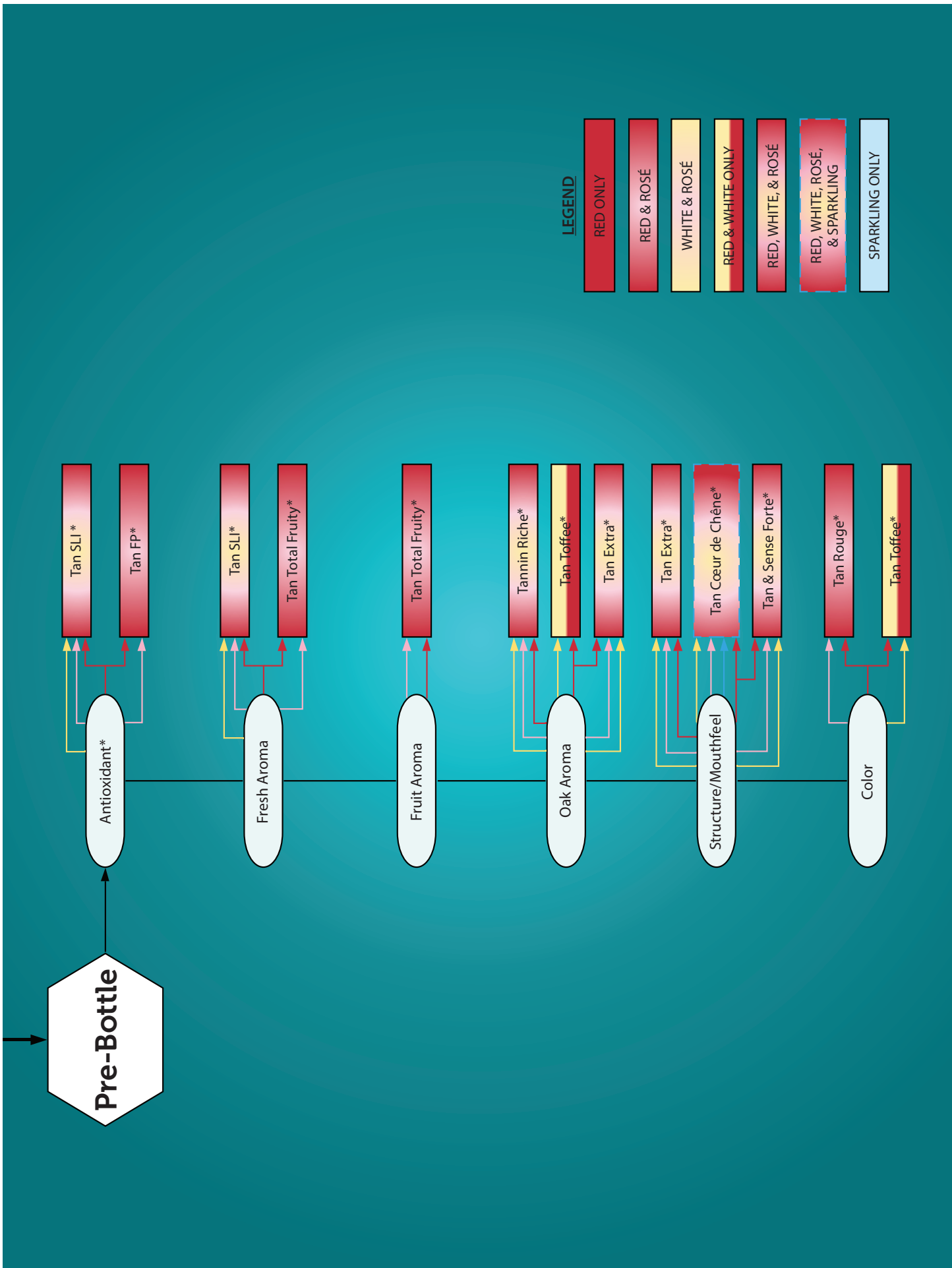
# Aging & Storage



## LEGEND

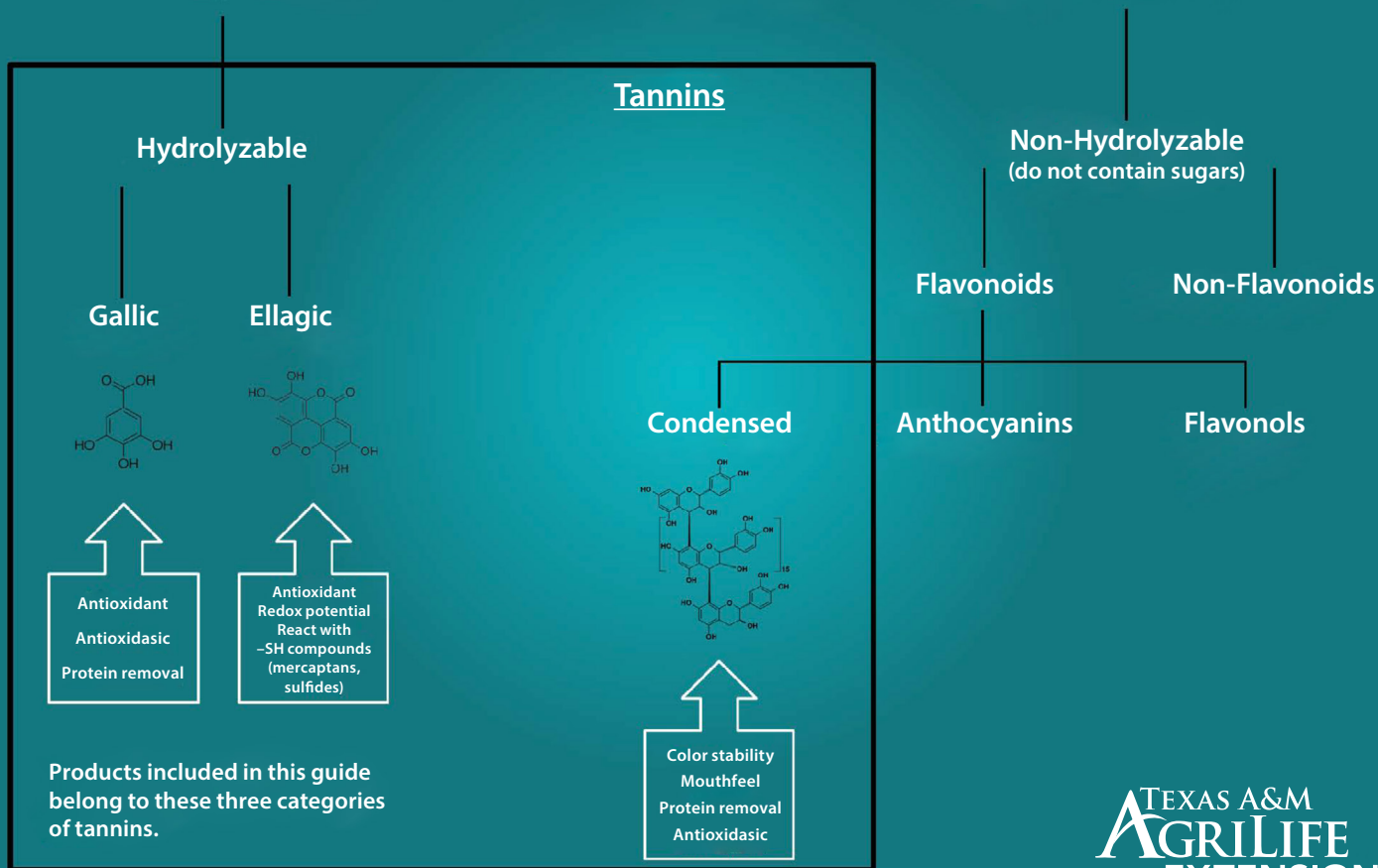
- RED ONLY
- RED & ROSÉ
- WHITE & ROSÉ
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- RED, WHITE, & ROSÉ
- RED, WHITE, ROSÉ, & SPARKLING
- SPARKLING ONLY

Continue to Pre-Bottle





# Classification of Phenolic Compounds



The information given herein is for educational purposes only. Reference to commercial products or trade names is made with the understanding that no discrimination is intended and no endorsement by the Texas A&M AgriLife Extension Service is implied.

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