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BIOTAN

100% Grape tannin for enhancing wine structure

Biotan is a tannin extract composed exclusively of grape proanthocyanidins. It helps compensate for a lack of natural tannic structure due to grape variety, insufficient ripeness, or excessively high yields. Addition of Biotan after the alcoholic fermentation can enhance wine structure and body and help prevent color oxidation.

RECOMMENDED DOSAGE

- **10-40g/hl (0.8-3.2#/1000gal) for red, rosé, and white wines**

Dissolve the necessary quantity of Biotan in 10 times its weight in warm water (35°C/95°F). Add to wine during a pumpover to obtain good homogenization.

Additions can be made during the first two to three rackings, followed by an organoleptic evaluation. Final additions should be made three to six weeks before bottling to allow complete polymerization and settling.

PACKAGING

500g Bags

LABORATORY TRIAL PREPARATION

Prepare a 4.5% Biotan solution by adding 4.5 grams of Biotan to 80ml of deionized water in a 100ml volumetric flask. When dissolved, bring to volume of 100ml.

Laboratory Trial Recommendations:

Per 375 ml bottle

<u>Target Addition</u>	<u>lb/1000 gallon</u>	<u>mls of 4.5% Biotan</u>
10 g/hl	0.83	0.83
15 g/hl	1.25	1.25
20 g/hl	1.66	1.66
30 g/hl	2.49	2.49
40 g/hl	3.32	3.32

Allow wine samples to polymerize by waiting 12-24 hrs before tasting results.