








MANNOPROTEINS AND POLYSACCHARIDES

ENARTISPRO TINTO

Adjuvant for red must treatment

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|  | <p>COMPOSITION Inactivated yeast rich in immediately soluble mannoproteins and ellagic and grape-seed tannins.</p> |
|  | <p>GENERAL CHARACTERISTICS</p> <p>EnartisPro Tinto is a fermentation adjuvant derived from Inactivated yeast with high content of soluble mannoproteins in combination with a mixture of condensed grape seed tannin and ellagitannins extracted from chestnut wood. This formulation was designed specifically to protect color and favor anthocyanin/tannin condensation during the maceration of red grapes.</p> <p>Benefits from using EnartisPro Tinto during fermentation of red grapes:</p> <p>Color</p> <ul style="list-style-type: none"> Protect pigments from oxidation and oxidative enzymes due to the action of ellagitannins in the preparation. Stabilize pigments due to grape seed tannins and mannoproteins which interact with pigments to form stable color complexes. <p>Aroma</p> <ul style="list-style-type: none"> Strengthen fruit notes through addition of grape tannins. Increase persistence of fresh and fruit aromas due to the interaction of mannoproteins with aromatic compounds in wine. Increase aromatic cleanliness due to adsorption of off-aroma compounds by yeast hulls. <p>Taste</p> <ul style="list-style-type: none"> Increase sensations of softness and volume due to the elevated amounts of free mannoproteins and polysaccharides. Reduce astringency due to the formation of tannin/mannoprotein complexes which makes wines less harsh on the palate. Increase balance due to the organoleptic effect of proanthocyanidin tannins in the preparation. <p>Technical effects</p> <ul style="list-style-type: none"> Protect aromatic components due to the antioxidant activity exerted by tannins. Increase in tartrate and protein stability due to the early addition of mannoproteins. Stabilize color prior to malolactic fermentation. Controlled and complete alcoholic fermentation due to growth factors (sterols and long chain unsaturated fatty acids along with oleic and palmitoleic acid) in amounts which favor the fermentative ability of the selected yeast. |
|  | <p>APPLICATIONS</p> <ul style="list-style-type: none"> Production of full, red wines with soft mouthfeel. Production of red wines which need retain fresh, young color (wines for export, off trade markets, wines which are consumed a long time after bottling, etc.). Protection and stabilization of color after thermovinification. |
|  | <p>DOSAGE</p> <p>Color protection: 20 g/hL (1.7lb/1000 gal)</p> <p>Young wines (sold within 4 months of being produced): 15-20 g/hL (1.25-1.77 lb/1000 gal)</p> <p>Wines stored for a medium/long period of time: 30 - 40 g/hL (2.5-3.5 lb/1000 gal)</p> |
|  | <p>INSTRUCTIONS FOR USE</p> |

The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.

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| | <p>Disperse in water or must in a volume equal to 10 times its weight. Stir to prevent lumps from forming. Add to must and mix with a pump-over. Do not use water with a high metal content or iron equipment that may cause undesirable reactions with tannins.</p> |
|  | <p>PACKAGING AND STORAGE CONDITIONS 1 kg, 10 kg Sealed package: store in a cool, dry and well-ventilated area. Opened package: carefully reseal and store as indicated above. Once opened, use quickly.</p> |
|  | <p>COMPLIANCE The product is in compliance with the following specifications: Codex Œnologique International Product approved for winemaking in accordance with: Reg. (EU) 2019/934</p> <p><u>TTB Status</u> Allowed if used during fermentation. Submit a TTB application for approval of use after fermentation. Product approved for winemaking by TTB under 27 CFR 24.246. When used within the recommended dose rates the individual components do not exceed the legal limits set forth by the TTB. Total folic acid content of the yeast does not exceed 0.04 milligram per gram of yeast (approximately 0.008 milligram of pteroylglutamic acid per gram of yeast).</p> |

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