

**TANNINS**

**ENARTISTAN TOFFEE**

Enological oak tannin

	<p><b>COMPOSITION</b> Ellagic tannin extracted from medium-plus toasted French oak.</p>
	<p><b>GENERAL CHARACTERISTICS</b> The French oak used to produce EnartisTan Toffee is aged in open air for at least two years mimicking the same procedure used for producing barrel staves. After the ageing process, while most of the components that contribute to herbaceous characters are lost, the wood is medium-plus toasted. Toasting transforms wood components into delicate coffee, caramel and toasted aromas. The successive extraction with hot water allows for the extraction of smoother tannins while avoiding the solubilization of bitter and astringent substances. The infusion prepared as above is concentrated and spray dried to maintain the aromatic and sensory qualities of the tannin.</p>
	<p><b>APPLICATIONS</b> White and red wine ageing:</p> <ul style="list-style-type: none"> <li>▪ Balances redox potential and prevents reduced notes</li> <li>▪ Increases the antioxidant protection of sulfur dioxide</li> <li>▪ For wines aged in oak, it improves structure and ageing potential and heightens oak aroma notes (coffee, caramel)</li> </ul> <p>Red wine:</p> <ul style="list-style-type: none"> <li>▪ Improves color protection and stability (in some cases)</li> <li>▪ Helps soften astringent and bitter sensations</li> <li>▪ Prevents and corrects the appearance of reductive characters</li> </ul>
	<p><b>DOSAGE</b> White wine: 1 - 5 g /hL (0.08-0.4 lb/1000 gal) Red wine: 1 – 15 g/hL (0.08-1.2 lb/1000 gal)</p>
	<p><b>INSTRUCTIONS FOR USE</b> Dissolve EnartisTan Toffee at a 1:10 ratio in water or wine while mixing continuously. Add to wine during a pump-over with a dosage pump or a Venturi tube. Performing laboratory trials to evaluate the sensory impact of the tannins and to determine the best dosage is advised. It is best to add EnartisTan Toffee in the first stages of ageing up until the last 1-2 weeks before bottling. If added close to bottling, it is important to evaluate the effect on filterability and protein and colloidal stability by completing preliminary laboratory trials.</p>
	<p><b>PACKAGING AND STORAGE CONDITIONS</b> 0.5 kg</p> <p>Sealed package: store in a cool, dry, well-ventilated area. Opened package: carefully reseal and store as indicated above.</p>
	<p><b>COMPLIANCE</b> Product made of raw material is in compliance with the following specifications: Codex OEnologique International</p> <p>Product approved for winemaking in accordance with Reg. (EU) 2019/934</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.

Product approved for winemaking by the TTB:  
Legal Limit: The residual amount of tannin shall not exceed 0.8 g/L in white wine and 3.0 g/L in red wine (in gallic acid). Only tannin which does not impart color may be used. Total tannin shall not be increased by more than 150 mg/L (in tannic acid).

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