






MANNOPROTEINS AND POLYSACCHARIDES

ENARTISPRO XP

Coadjunct for must enhance fermentation aromas

	<p>COMPOSITION Insoluble copolymers of polyvinylimidazole and polyvinylpyrrolidone (PVI/PVP), inactivated yeast with high content of soluble mannoproteins.</p>
	<p>GENERAL CHARACTERISTICS EnartisPro XP is a coadjunct for white and rosé must treatment, created to enhance and protect primary and secondary aromas. PVI/PVP removes copper (which catalyzes the enzymatic oxidation of must by polyphenol oxidase) and iron (which, in combination with copper, catalyzes the chemical oxidation of polyphenols). Polyvinylpyrrolidone, part of the PVI/PVP copolymer, adsorbs oxidized and potentially oxidizable polyphenols. Inactivated yeast releases mannoproteins that form aggregates with aromatic compounds and reduce losses by oxidation and stripping by CO₂ produced during fermentation.</p> <p>EnartisPro FT:</p> <ul style="list-style-type: none"> ▪ Removes pro-oxidant metals selectively ▪ Removes oxidizable and oxidized polyphenols ▪ Reduces the degradation of aromatic substances ▪ Releases polysaccharides and mannoproteins capable of stabilizing aromas and improving mouthfeel in wine ▪ Stabilizes the future wine's aroma <p>There are several benefits to using EnartisPro XP in must:</p> <p><i>Color</i></p> <ul style="list-style-type: none"> ▪ Preserves vibrant, young color. <p><i>Aroma</i></p> <ul style="list-style-type: none"> ▪ Increases aromatic intensity ▪ Increases fresh and fruity aroma persistence over time due to the interaction between mannoproteins and aromatic compounds present in wine <p><i>Taste</i></p> <ul style="list-style-type: none"> ▪ Enhances the sensation of softness and volume due to the high content of mannoproteins and polysaccharides ▪ Decreases bitterness
	<p>APPLICATIONS</p> <ul style="list-style-type: none"> ▪ Production of white and rosé wines with increased aromatic intensity and stability ▪ Wines resistant to oxidation ▪ Increase in volume
	<p>DOSAGE 30-50 g/hL (2.5-4.2 lb/1,000 gal) Maximum legal dosage in EU: 70 g/hL</p>
	<p>INSTRUCTIONS FOR USE Rehydrate EnartisPro XP in water at a 1:20 ratio by mixing to avoid clump formation. Let sit for at least one hour then add to must. The product is insoluble and works by contact, keeping it in suspension for at least one hour is recommended, knowing that longer times increase its effectiveness. The product should be removed by filtration within two days, as provided for in Regulation (EU) 2019/934 and the International Code of Oenological Practice (Sheets 2.1.20 and 3.4.14).</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.



PACKAGING AND STORAGE CONDITIONS

1 kg, 10kg

Sealed package: store in a cool, dry and well-ventilated area.

Opened package: carefully reseal and store as indicated above. Once opened, use quickly.



COMPLIANCE

The product is in compliance with the following specifications:

Codex CEnologique International

Product approved for winemaking in accordance with:

Reg. (EU) 2019/934 and subsequent amendments

Product approved by the TTB for winemaking in accordance with 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

As Per FDA regulations 21 CFR 173.50 and FCN 320: The polymer is to be completely removed from the beverage by filtration and is limited to single use applications.

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