








TANNINS

EnartisTan ALBA

	<p>COMPOSITION French oak tannin.</p>
	<p>GENERAL CHARACTERISTICS EnartisTan ALBA is a tannin extracted from air-seasoned oak, formulated to provide effective antioxidant protection and a balanced sensory contribution. Following seasoning, the wood undergoes a hot-water extraction process at 80 °C, which prevents the extraction of bitter and astringent compounds. EnartisTan ALBA enhances aromatic stability, improves mouthfeel, and contributes to greater finesse on the palate.</p>
	<p>APPLICATIONS</p> <ul style="list-style-type: none"> ▪ Promotes the precipitation of unstable proteins while preserving wine structure ▪ Increases antioxidant protection ▪ Helps prevent and treat reductive defects ▪ Improves structure and color stability
	<p>DOSAGE White and rosé wine: 0.5-5 g/hL (0.04-0.4 lb/1,000 gal) Red wine: 1-15 g/hL (0.08-1.3 lb/1,000 gal)</p>
	<p>INSTRUCTIONS FOR USE Dissolve EnartisTan ALBA in water, must, or wine at a ratio of 1:10, stirring continuously. Add the solution to the tank during pump-over using a dosing pump or a Venturi device. When used in wine, preliminary laboratory trials are recommended to assess sensory impact and determine the optimal dosage. For best results, EnartisTan ALBA should be added during the early stages of ageing, up to 1–2 weeks before bottling. If added close to bottling, it is recommended to evaluate its effect on filterability, protein stability, and colloidal stability.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 0.5 kg Sealed package: Store in a cool, dry, well-ventilated area. Opened package: Carefully reseal and store as indicated above.</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 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).</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.