



Tannins

ENARTIS TAN ANTIBOTRYTIS

Enartis Tan Antibotrytis/USA

Revision: n°0 September 2014

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HYDROLYSABLE TANNIN WITH ANTIOXIDANT AND ANTI-OXIDASIC ACTIVITIES

COMPOSITION

Mixture of gallic, digallic and ellagic tannins.

GENERAL FEATURES

ENARTIS TAN ANTIBOTRYTIS is composed of the most effective tannins in limiting oxidation and activity of oxidative enzymes.

In the case of grapes affected by *Botrytis cinerea* and rot, **ENARTIS TAN ANTIBOTRYTIS** reduces the action of oxidase (laccase) produced by the parasitic fungus.

In situations where the production process involves a long pre-fermentative phase, **ENARTIS TAN ANTIBOTRYTIS** prevents loss of quality due to the oxidation of anthocyanins, the molecules responsible for the color of red grapes, and aromatic compounds.

In the treatment of healthy grapes, **ENARTIS TAN ANTIBOTRYTIS** has an antioxidant effect that is synergistic with SO₂.

APPLICATIONS

Preventing oxidation of aromatic compounds and color in grapes and grape must:

- Grapes affected by rot and *Botrytis cinerea*: *add to grapes as soon as there is juice formation*
- Machine harvested grapes: *add directly during harvesting*
- Long transport from the vineyard to the cellar
- Cryomaceration: treatment before passing through heat exchanger
- White and rosé vinification: in press or settling tank to benefit from both antioxidant and clarifying effects

DOSE

White and red grapes: 50 – 200 g/ton

Juice: 3 – 20 g/hL

Wine: 2 – 10 g/hL

MAXIMIZING QUALITY

In machine harvested grapes, **ENARTIS TAN ANTIBOTRYTIS** can be used together with **Effergran**, (effervescent potassium metabisulfite) dissolved in water, on grapes, well homogenized. It is a great tool to preserve aromatic characteristics in aromatic white varieties and color in red varieties.

INSTRUCTIONS FOR USE

Dissolve one part **ENARTIS TAN ANTIBOTRYTIS** in 10 parts water or wine, stirring continuously. Add the solution slowly to wine while mixing - if possible, using a Venturi tube or a metering pump.

When used in wine, carrying out preliminary lab trials is recommended to evaluate the sensory contribution of the tannin and to determine the correct dosage. While it is recommended to add **ENARTIS TAN ANTIBOTRYTIS** during the early stages of wine maturation, it can be added as late as 1-2 weeks prior to bottling. In the case of addition close to bottling, evaluating the effect on wine filterability as well as on protein and colloid stability is recommended.



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PACKAGING AND STORAGE CONDITIONS

1 kg and 12.5 kg bag

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

Opened package: carefully reseal and store as indicated above.

Product approved for winemaking, in accordance with:

Reg. (EC) N. 606/2009

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).