

TANNINS

ENARTISTAN BLANC

Gallic tannin

	<p>COMPOSITION Gallic tannin</p>
	<p>GENERAL CHARACTERISTICS EnartisTan Blanc is a hydrolyzable tannin of the gallotannin class, i.e. by acid hydrolysis it releases a glucidic fraction and a phenolic fraction consisting mainly of gallic acid. With its light color, it is particularly suitable for white or rosé wines where it helps to prevent iron and copper haze due to its ability of binding metals, to remove unstable proteins and to prevent the formation of 3-methylbut-2-ene-1-thiol, the compound responsible for "light-struck." Throughout the winemaking process, from pre-fermentation through bottling, EnartisTan Blanc can be used to strengthen the anti-bacterial and antioxidant action of SO₂ and to prevent the appearance of reductive aromas. The granulated form of EnartisTan Blanc easily dissolves in water or wine and reduces dust that can be irritating to cellar staff.</p>
	<p>APPLICATIONS In white and rosé vinification for:</p> <ul style="list-style-type: none"> ▪ Preventing iron and copper haze ▪ Improving clarification and protein stability ▪ Preventing "light-struck" defect <p>In all wines and must for:</p> <ul style="list-style-type: none"> ▪ Strengthening the antioxidant and antimicrobial effect of SO₂ ▪ Preventing the appearance of reductive characters
	<p>DOSAGE Must: 3 - 10 g/hL (0.25 - 0.8 lb/1,000 gal) Wine: 4 - 8 g/hL (0.3 - 0.7 lb/1,000 gal)</p>
	<p>INSTRUCTIONS FOR USE Dissolve EnartisTan Blanc in 10 times its weight of water, must or wine. Add the solution slowly to juice/wine while mixing using a Venturi tube, if possible. Dissolve EnartisTan Blanc in a 1:10 ratio in water, must or wine while mixing continuously. Add to must/wine during pump-over with a dosage pump or a Venturi tube. For addition to wine, performing laboratory trials is recommended to evaluate the sensory impact of the tannin and in order to determine the best dosage. It is best to add EnartisTan Blanc during 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>PACKAGING AND STORAGE CONDITIONS 1 kg, 12.5 kg</p> <p>Sealed package: store in a cool, dry, well-ventilated area. Opened package: carefully reseal and store as indicated above.</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.

COMPLIANCE

The product is in compliance with the following specifications:
Codex Cœnologique 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).

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