



# ENARTIS TAN BLANC

## ENOLOGICAL TANNIN FOR WHITE WINES

### COMPOSITION

Gallic tannin

### GENERAL CHARACTERISTICS

Appearance: light yellow granules with a slight floral scent.

ENARTIS TAN BLANC is an hydrolysable gallic tannin. It protects aromatic wine compounds from oxidation, prevents the appearance of reductive aromas as well as the formation of *3-methylbut-2-ene-1-thiol*, the compound responsible for the defect known as "lightstruck." With its light color, ENARTIS TAN BLANC is particularly suitable for white wines. It can be used throughout the entire winemaking process, from pre-fermentation through maturation to improve the anti-bacterial and antioxidant action of sulphur dioxide. Moreover, it can be useful in preventing copper and iron casses due to its ability to bind metals. Because of its low reactivity with wine proteins, ENARTIS TAN BLANC can be also be added immediately prior to bottling.

The granulated form of ENARTIS TAN BLANC easily dissolves in water or wine, and reduces the formation of powder that can be irritating to cellar workers.

### APPLICATIONS

#### **White Wines**

- Antioxidant protection
- Prevention of lightstruck defect
- Prevention and cure of reductive character

### DOSAGE

During pre-fermentation and fermentation stages: 3 - 10 g/100L (0.25 - 0.8 lb/1000 gal)

During wine maturation: 4 - 8 g/100L (0.3 - 0.7 lb/1000 gal)

### INSTRUCTIONS FOR USE

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

It is recommended to carry out preliminary lab trials to evaluate the sensory contribution of the tannin and to determine the correct dosage. While it is recommended to add ENARTIS TAN BLANC 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, it is recommended to evaluate the effect on wine filterability as well as on protein and colloid stability.

### PACKAGING AND STORAGE CONDITIONS

1 kg and 12.5 kg bag

Sealed package: keep the product in a cool, dry, well-ventilated area.

Opened package: carefully reseal the package and keep it as above indicated.

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).

The product is in compliance with the following specifications:

Codex Œnologique International