



ENARTIS TAN CITRUS

BLEND OF ENOLOGICAL TANNINS SPECIFICALLY INTENDED FOR PROTECTION AGAINST OXIDATION AND INCREASED FRUIT AROMAS OF WHITE AND ROSÉ WINES

COMPOSITION

Blend of gallic tannins and condensed tannins extracted from acacia and lemon wood.

GENERAL FEATURES

Aspect: Creamy beige-colored granules

ENARTIS TAN CITRUS is a tannin obtained with an exclusive extraction process followed by a low temperature drying method which allows for a gentle extraction from wood of glycosylated forms of aromatic compounds such as nor-isoprenoids (β -damascenone, vitispiranes, etc.), and terpenes (linalool, citronellol, etc), responsible for fruit and flower aromas.

When used during fermentation of white and rosé juices, in combination with a yeast strain having specific β -glycosidasic activity (Enartis Ferm Top Essence, Enartis Ferm Aroma White, Enartis Ferm Vintage White, Enartis Ferm ES 181), aromatic precursors contained in ENARTIS TAN CITRUS are transformed into free aromatically-perceptible forms. Wines made with ENARTIS TAN CITRUS have intense aromas of fresh grape, lemon, grapefruit, apple, white flowers, etc., that integrate with both primary varietal aromas and those produced during fermentation.

The use of ENARTIS TAN CITRUS will also protect juice and wines from oxidation. The addition of condensed tannins leads to improved structure and better color stability.

APPLICATIONS

- White wines
- Rose wines

where enhancement of fresh fruit aromas and improved structure are desired.

In order to fully benefit from the aromatic precursors in the tannin, ENARTIS TAN CITRUS must be added to must during primary fermentation.

DOSE

White and rosé must: 2-15 g/hL (0.83 – 1.25 lb/1000 gallons)

Add ENARTIS TAN CITRUS at the beginning of primary fermentation. In case of grapes with sanitary problems, it is highly recommended to add a tannin with strong anti-oxidant activity, such as ENARTIS TAN BLANC, at inoculation, and add ENARTIS TAN CITRUS in one dose, at 1/3 of fermentation.

INSTRUCTIONS FOR USE

Dissolve one part ENARTIS TAN CITRUS 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.

PACKAGING AND STORAGE CONDITIONS

1 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