

ENARTIS TAN CLAIRBOUTEILLE

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Pg. 1/1

Enological tannin - Blend of gallic and ellagic tannins

RIDDLING AID: BOTTLE CLARIFICATION AND LEES COMPACTION

General Characteristics

ENARTIS TAN CLAIRBOUTEILLE is a blend of tannins with high clarification and flocculation capacity specifically developed to improve bottle clarification in sparkling wines produced by traditional method.

ENARTIS TAN CLAIRBOUTEILLE helps bottle clarification, lees compaction and prevents oxidation and reductive notes during second fermentation.

Applications

- Sparkling wine clarification by traditional method
- Help lees flocculation and lees compaction. Works in synergy with ENARTIS CLAIRBOUTEILLE P
- Limit reductive notes and oxidative characters during second fermentation

Dosage

1-4 g/hL (0.08 – 0.3 lb/1000gal)

Instructions for Use

Dissolve ENARTIS TAN CLAIRBOUTEILLE in 10 times its weight of warm water, stir continuously and add to base wine at before yeast inoculation for *tirage*.

Packaging

1 Kg

Storage Conditions

Sealed package: store in a cool, dry, well-ventilated area.
Opened package: carefully reseal and store as indicated above.

Product for oenological use, as stated in:
Regulation (EC) N. 606/2009
Codex Oenologique International

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).