



ENARTIS TAN COLOR

Tannin and yeast hull formula with antioxidant protection and stabilization effect on color

COMPOSITION

Formula made of low molecular weight condensed grape seed tannins, gallic tannin, ellagic tannin, and yeast hulls rich in amino acids with high antioxidant potential.

GENERAL FEATURES

Aspect: beige-colored granules with slight yeast aroma.

ENARTIS TAN COLOR was formulated to increase antioxidant protection of must and to improve the natural color stabilization process.

When added to crushed grapes, TAN COLOR acts in synergy with sulfur dioxide to protect anthocyanins and aromatic compounds from oxidation. Owing to its high antioxidant potential, TAN COLOR can reduce the amount of sulfur dioxide typically added.

Subsequently, low molecular weight grape seed tannins in the blend react via condensation with the anthocyanin fraction giving rise to color complexes that are chemically stable, soluble and with a vibrant hue.

APPLICATIONS

Red and rosé wine production where high antioxidant protection of color and aromas as well as the formation via condensation of chemically stable color complexes is required.

- Structured red wines with intense fruit aroma and stable color
- Young red wines obtained from short macerations
- Aromatic rosé wines with good structure
- Red wines suitable for aging

MAXIMIZING QUALITY

It is advisable to add ENARTIS TAN COLOR in two portions. The first portion is added at tank filling to improve the antioxidant protection of sulfur dioxide. The second portion is added when alcoholic fermentation has begun in order to facilitate the condensation of anthocyanins and the formation of stable and vibrant color.

TAN COLOR is particularly effective in the production of very fruity red wines, even with unripe grapes.

DOSAGE

5-20 g/100 Kg

INSTRUCTIONS FOR USE

Dissolve ENARTIS TAN COLOR in a 1:10 ratio of water or must and add to the mass during pump-over, preferably by using a Venturi tube.

PACKAGING AND STORAGE CONDITIONS

1 Kg bag

Closed package: store in a cool, dry and ventilated place.

Open package: close well and store as above indicated.

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).

Product for oenological use, according to:

Regulation (EC) N. 606/2009