








TANNINS

ENARTISTAN COLOR

Blend of tannins and inactivated yeast for red wine vinification

	<p>COMPOSITION Condensed tannin from grape seeds and wood of exotic species, inactivated yeast, ellagic tannin and gallic tannin.</p>
	<p>GENERAL CHARACTERISTICS EnartisTan Color is a blend designed to increase the antioxidant protection of the must, decrease sulfur dioxide dosages and promote color stabilization in a natural way. The hydrolysable tannins chelate copper and iron and affect the activity of oxidasic enzymes by limiting the oxidation of anthocyanins and aromatic compounds. Condensed tannins, on the other hand, form insoluble aggregates with must proteins and allow tannins extracted from grapes to remain in solution and available to form tannin-anthocyanin complexes which are stable over time. Inactivated yeast provides antioxidant amino acids and polysaccharides that contribute to the stabilization of color and aromatic compounds.</p>
	<p>APPLICATIONS Production of red and rosé wines where intense antioxidant protection of color and aromas and the formation of stable color complexes are sought:</p> <ul style="list-style-type: none"> ▪ Structured red wines with intense fruit aromas and stable color. ▪ Young red wines obtained with short macerations. ▪ Aromatic rosé wines with good structure. ▪ Aging red wines.
	<p>DOSAGE 100 – 400 g/ton</p>
	<p>INSTRUCTIONS FOR USE Dissolve EnartisTan Color at a 1:10 ratio in water or must while continuously mixing. Add to the mass during pump-over with a dosage pump or Venturi tube.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 1 kg</p> <p>Sealed package: store in a cool, dry, well-ventilated area. Opened package: carefully reseal and store as indicated above.</p>
	<p>COMPLIANCE Product made of raw material is in compliance with the following specifications: Codex OEnologique International</p> <p>Product approved for winemaking in accordance with Reg. (EU) 2019/934</p> <p>Product approved for winemaking by the TTB: Legal Limit: The residual amount of tannin (in gallic acid equivalents) shall not exceed 0.8 g/L in white wine and 3.0 g/L in red wine. Addition of tannin shall not impart wine color. Total addition shall not exceed 150 mg/L (calculated in tannic acid).</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.