



## Tannins

# ENARTIS TAN DARK CHOCOLATE

### COMPOSITION

Ellagic tannin extracted from medium/heavy toasted oak.

### GENERAL FEATURES

**ENARTIS TAN DARK CHOCOLATE** is a tannin obtained from Limousin forest oak with lengthy aging and toasting. The medium-heavy toasting increases polysaccharide and cyclic aldehyde amounts extractable from wood. The tannins are sweet, round, well-balanced and give wine sensory characteristics that are typically found with ageing in French oak barrels.

The original hydroalcoholic extraction process assures a very intense aroma profile with characteristic notes of dark chocolate, spices (vanilla, nutmeg, cinnamon, cloves, white pepper) and roasted coffee.

**ENARTIS TAN DARK CHOCOLATE** helps integrate tannin and aromatic components of used barrels. It is also helps prevent and treat reductive odors.

### APPLICATIONS

During ageing and pre-bottling to

- Increase wine aromatic intensity and complexity
- To lengthen barrel life
- Freshen wines that have undergone long ageing

### DOSAGE

White wines: 0.5 - 5 g/hL

Red wines: 0.5 - 15 g/hL

### INSTRUCTIONS FOR USE:

Dissolve **ENARTIS TAN DARK CHOCOLATE** in a 1:10 ratio in water or wine while mixing continuously. Add to wine during a pump-over with a dosage pump or a Venturi tube.

Performing laboratory trials to evaluate the sensory impact of the tannins and in order to determine the best dosage is advised. It is best to add **ENARTIS TAN DARK CHOCOLATE** in the first stages of ageing up until the last 1-2 weeks before bottling. If added close to bottling, it is important to evaluate the effect on filterability and protein and colloidal stability by completing preliminary laboratory trials.

### PACKAGING AND STORAGE CONDITIONS

0.5 kg

Sealed package: store in a cool, dry, well-ventilated area.

Open package: carefully reseal and store as indicated above.

### 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, in accordance with:

Reg. (CE) N. 606/2009

The product is in compliance with the following specifications:

Codex Œnologique International