



ENARTIS TAN E

ENOLOGICAL GRAPE SEED TANNIN

COMPOSITION

Condensed tannins extracted from white grape seeds

GENERAL CHARACTERISTICS

APPEARANCE: Light reddish-brown powder with ripe fruit smell.

ENARTIS TAN E highly reactive, condensed tannin specifically designed for color stabilization of red wines.

ENARTIS TAN E is a tannin extracted from non-fermented grape seeds using water as a solvent. This process creates a very reactive tannin that is initially hard but then softens and becomes pleasant on the palate as it ages.

ENARTIS TAN E contains a high concentration of proanthocyanidins, low molecular weight monocatechins, which quickly react and condense with free anthocyanins. This process leads to the creation of long-lasting color.

Color stability during alcoholic fermentation.

The condensation reactivity of grape tannins is at its greatest at the beginning of maceration. At this stage, there is less inhibition from alcohol and SO₂ to allow tannins to bind with anthocyanins. For this reason it is advised to use **ENARTIS TAN E** from the first day of maceration to promote color stability.

Color stability after alcoholic fermentation.

The last opportunity to stabilize color by forming reactions of condensation with anthocyanins in red wines is between alcoholic fermentation and malolactic fermentation with the addition of **ENARTIS TAN E** in combination with microoxygenation. Oxygen can activate reactions of condensation between tannins and anthocyanins during this period.

During Ageing.

ENARTIS TAN E is used in the ageing and pre bottling process to increase a wine's structure and prevent premature oxidation.

White Wines.

On white wine the addition of **ENARTIS TAN E** in fermentation or ageing increases body and structure as well as aromatic complexity as it enhances fruit aromas.

APPLICATIONS

Red wine

- For color stabilization, during maceration and alcoholic fermentation.
- To increase polyphenol content and stabilize color on short macerations and for must obtained from thermovinification process.
- For grapes that have not achieved phenolic maturity.
- Color stability and structure after alcoholic fermentation.
- To provide body and structure, antioxidant protection during ageing and prior to bottling.

White, Red and Rose

- To improve body and structure as well as organoleptic complexity

DOSAGE

During maceration: 10 - 30 g/hL

Between alcoholic and malolactic fermentation: 3 -15 g/hL

For white wines: 0.4 - 3 g/hL



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INSTRUCTIONS FOR USE

Dissolve **ENARTIS TAN E** into 10 parts of water or wine, stirring continuously. Add the solution slowly to wine while mixing, if possible using a Venturi tube or a dosing pump.

If added to wine it is recommended to carry out preliminary lab trials to evaluate the sensory contribution of **ENARTIS TAN E** and to determine the correct dosage based on the type of wine and objectives established.

Pre-bottling doses are subject to the type of wine and the winemaker's goal. Because of its high reactivity, we recommend additions of **ENARTIS TAN E** up until 2 weeks prior to bottling.

PACKAGING AND STORAGE CONDITIONS

Containers of 1 kg

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

Open package: Carefully reseal package and keep it as above indicated.

Product approved for winemaking, in accordance with:

Reg. (CE) N. 606/2009

Product approved for winemaking by the TTB.

Legal limit: the residual amount of tannin shall not exceed 0.8g/l in white wine and 3.0g/l in red wine (in Gallic acid). Only tannin which does not impart color may be used. Total tannins shall not be increased by more than 150mg/L (in tannic acid).