



ENARTIS TAN ELEGANCE

ENOLOGICAL CONDENSED TANNIN

COMPOSITION

Tannin preparation made up predominantly of condensed tannins extracted from white grape skins.

GENERAL CHARACTERISTICS

Appearance: a light reddish-colored, medium-sized powder which resembles the color of leather. The powder is delicately scented of chamomile and grape.

ENARTIS TAN ELEGANCE is a blend of condensed tannins, made up predominately of tannin extracted from fresh, physiologically ripe, white grape skins.

ENARTIS TAN ELEGANCE has good antioxidant and antiradical properties.

When used during fermentation or settling of white juice

- Increases antioxidant protection of both juice and wine;
- Helps maintain a fresher and more appealing color;
- Improves aromatic freshness and enhances fruit aromas;
- Increases wine structure without adding astringency.

When used during white, red and rosé wine maturation,

- Refreshes wine aromas and increases fruit character;
- Increases structure and balance without imparting astringency or dryness.

APPLICATIONS

- During fermentation and settling of white juice, to increase antioxidant protection, freshness and longevity of wine.
- During white, red and rosé wine maturation, to increase antioxidant protection, aromatic freshness, structure and balance.

DOSAGE

During settling and fermentation: 10-15 g/hL (0.8- 1.2 lb/1000 gal)

In wine: 3-10 g/hL (0.25 – 0.8 lb/1000 gal)

INSTRUCTIONS FOR USE

Dissolve one part ENARTIS TAN ELEGANCE into 10 parts of lukewarm water or wine, stirring continuously. Add this solution to wine or must during a pump-over, preferably using a Venturi tube or metering pump.

When used in wine, it is recommended to carry out preliminary lab trials to evaluate the sensory contribution of the tannin to determine correct dosage. While it is recommended to add ENARTIS TAN ELEGANCE during the early stages of wine maturation, it can be added as late as 1-2 weeks prior to bottling. In the case of addition prior to bottling, it is recommended to evaluate the effect on wine filterability as well as on protein and colloid stability.

PACKAGING AND STORAGE

1 kg bag

Sealed package: keep the product in a fresh, cool, well-ventilated area.

Opened package: carefully reseal the package and keep it as above indicated.

Product approved for winemaking, in accordance with:
Reg. (EC) N. 606/2009

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).