



ENARTIS TAN ÉLEVAGE

ENOLOGICAL TANNIN DERIVED FROM OAK

COMPOSITION

Oak ellagic tannin.

GENERAL FEATURES

Appearance: fine, amorphous, fawn-colored powder with a slightly woody smell.

ENARTIS TAN ÉLEVAGE is an ellagitannin extracted from oak staves that have been aged in open air. It is used both in fermentation and during wine maturation to enhance the structure, aromatic complexity and balance of white and red wines. It can bind mercaptans and other sulfur off-aroma compounds, and help in their removal. The addition of ENARTIS TAN ÉLEVAGE at the end of malo-lactic fermentation protects color compounds from oxidation.

APPLICATIONS

Red Wines

- In must and wine for color stabilization

White Wines

- Prevents the appearance of sulfur compounds during *sur lies* aging

Red and White Wines

- Structure enhancement
- Treatment of reductive character

DOSAGE

White wines: 2 - 8 g/hL (0.16 – 0.7 lb/1000 gals)

Red wines: 4 - 15 g/hL (0.3 – 1.2 lb/1000 gals)

INSTRUCTIONS FOR USE

Dissolve one part ENARTIS TAN ÉLEVAGE into 10 parts water or wine, stirring continuously. Add the solution slowly to the wine while mixing - if possible, using a Venturi tube or a metering pump.

It is recommended to carry out preliminary lab trials to evaluate the sensory contribution of the tannin and to determine the correct dosage. While it is recommended to add ENARTIS TAN ÉLEVAGE 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 close 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, dry, 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).