



Tannins

ENARTIS TAN FERMCOLOR

ENOLOGICAL TANNIN FOR FERMENTATION OF RED WINES TO BE AGED

COMPOSITION

Blend of condensed tannins alcohol extracted from the wood of exotic species and ellagic tannins from chestnut trees and tara.

GENERAL FEATURES

Aspect: light brown-colored granules, with soft wood aromas.

ENARTIS TAN FERMCOLOR is a blend of tannins developed to increase the oak-ageing potential of red wines. When added during primary fermentation, it increases wine structure, protects color from oxidation and contributes to the formation of stable polymeric pigments.

Wines produced using ENARTIS TAN FERMCOLOR have more complex and intense aromas, increased structure and softness, and a pleasant sweetness on the finish.

For its characteristics, ENARTIS TAN FERMCOLOR is also recommended for the antioxidant protection of grapes intended for the production of soft structured red and rosé wines.

The granulated form of ENARTIS TAN FERMCOLOR easily dissolves in water or wine, and reduces the formation of powder that can be irritating to cellar workers.

APPLICATIONS

- Increase the ageing potential of red wines
- Antioxidant protection of wines

DOSE

At the crusher and/or during alcoholic fermentation: 20 - 40 g/hL

INSTRUCTIONS FOR USE

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

PACKAGING AND STORAGE CONDITIONS

1 kg and 10 kg bag

Sealed package: keep the product in a cool, 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

The product is in compliance with the following specifications:

Codex Œnologique International