








TANNINS

ENARTISTAN FP

Enological tannin for color stabilization

	<p>COMPOSITION Blend of condensed tannin extracted from exotic species wood, chestnut tannin and tara tannin.</p>
	<p>GENERAL CHARACTERISTICS EnartisTan FP is a blend of tannins specifically designed to help color stabilization of red and rosé wines. The hydrolysable tannins chelate copper and iron and affect the activity of oxidasic enzymes by limiting the oxidation of anthocyanins and aromatic compounds. Condensed tannins form insoluble aggregates with the most proteins and allow tannins extracted from grapes to remain in solution, available to form tannin-anthocyanin complexes which are stable over time. When used in combination with protein fining agents, EnartisTan FP has good clarifying action. When applied as a sacrificial tannin or as a fining agent, EnartisTan FP does not affect aromatic or taste characteristics of wine but helps to preserve its structure. The granular form facilitates its dispersion in water and wine and prevents the formation of dust that is problematic for the cellar staff.</p>
	<p>APPLICATIONS</p> <ul style="list-style-type: none"> ▪ Promote protein and color stabilization ▪ As a fining agent in combination with gelatin or plant proteins
	<p>DOSAGE Must: 150 – 300 g/ton Moldy grapes: 150 – 400 g/ton Wine: 5 - 15 g/hL</p>
	<p>INSTRUCTIONS FOR USE Dissolve EnartisTan FP at a 1:10 ratio in water, wine or must while continuously mixing. Add to the mass during pump-over with a dosage pump or Venturi tube. Performing laboratory trials is recommended to evaluate the sensory impact of the tannin and in order to determine the best dosage. While it is recommended to add EnartisTan FP during the early stages of wine maturation, it can be added as late as 1-2 weeks prior to bottling. When added close to bottling, it is important to evaluate the effect on filterability and protein and colloidal stability by completing preliminary laboratory trials.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 15kg</p> <p>Sealed package: store in a cool, dry, well-ventilated area. Opened package: carefully reseal and store as indicated above.</p>
	<p>COMPLIANCE Product made of raw material is in compliance with the following specifications: Codex OEnologique International</p> <p>Product approved for winemaking in accordance with Reg. (EU) 2019/934</p> <p>Product approved for winemaking by the TTB: Legal Limit: The residual amount of tannin (in gallic acid equivalents) shall not exceed 0.8 g/L in white wine and 3.0 g/L in red wine. Addition of tannin shall not impart wine color. Total addition shall not exceed 150 mg/L (calculated in tannic acid).</p>

The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.