



ENARTIS TAN FP

ENOLOGICAL TANNIN FOR COLOR STABILIZATION

COMPOSITION

Blend of condensed and ellagic tannins.

GENERAL FEATURES

Appearance: light brown colored granules with a light odor of wood.

ENARTIS TAN FP is composed mainly of condensed and ellagic tannins. In winemaking, it acts in conjunction with the natural tannins in wine, protecting the anthocyanins from oxidation and favoring the formation of stable pigments.

The ellagic tannin fraction of **ENARTIS TAN FP** reacts strongly with must proteins and aids in the removal of oxidative enzymes which can be harmful to wine (laccase) as well as facilitating the natural clarification process at the end of alcoholic fermentation.

Added after malo-lactic fermentation, **ENARTIS TAN FP** induces excellent clarification. **ENARTIS TAN FP** also aids in stabilization, complementing the anti-microbial action of SO₂.

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

APPLICATIONS

Red Wines

- Grapes with color but poor in tannin
- In must and wine for color stabilization
- As a fining agent in combination with gelatin

DOSAGE

During maceration: 150 - 400 g/ton of grapes (0.33 – 0.88 lbs/ton of grapes)

In wine: 5 - 10- g/hL (0.4 – 0.8 lbs/1000 gals)

INSTRUCTIONS FOR USE

Dissolve one part ENARTIS TAN FP 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 FP 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.

When used as fining agent, add ENARTIS TAN FP before gelatine (from hours to one or two days before), aerating the mass moderately.

PACKAGING AND STORAGE

15 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

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).

The product is in compliance with the following specifications:

Codex Œnologique International