



# ENARTIS TAN FRESH FRUIT

## **MIX OF CONDENSED TANNINS FOR ANTIOXIDANT PROTECTION AND FRUITY AROMA INCREASE IN WHITE AND ROSÉ WINES**

### COMPOSITION

Mix of condensed tannins extracted from lemon tree wood and fresh white grape skins.

### GENERAL FEATURES

Aspect: Light brown granule.

ENARTIS TAN FRESH FRUIT is obtained using a particular extraction and drying process that is done at low temperatures to prevent the oxidation of polyphenolic and volatile substances naturally found in the original wood.

For this reason TAN FRESH FRUIT contains

- Tannins with great antioxidant capacity;
- Terpenes, nor-isoprenoids and other aromatic substances that are conserved thanks to the low temperature extraction;
- Wood polysaccharides

TAN FRESH FRUIT is particular suitable for white and rosé wines when added during aging or before bottling: it refreshes wine aroma, reduces oxidative and over ripe fruit notes, reduces astringency, increases sweetness and softness while protecting from oxidations.

### APPLICATIONS

During aging up until pre-bottling of white and rosé wines to:

- Refresh the wine aroma and taste with citrus and floral notes;
- Soften down over ripe fruit notes that can lead to oxidation;
- Increase the antioxidant protection of sulphur dioxide;
- Lengthen the wine aromatic freshness

### DOSAGE

White and rosé wines: 0.5 - 10 g/hL

### INSTRUCTIONS FOR USE

Dissolve ENARTIS TAN FRESH FRUIT in a 1:10 ratio in water or wine and add to the mass during a pumping over, preferably with Venturi tubes.

It is advisable to first do laboratory trials to evaluate the sensory impact of the tannins and in order to determine the best dosage. It is best to add ENARTIS TAN FRESH FRUIT in the first aging stages up until the last 1-2 weeks before bottling. If added close to the bottling it is important to evaluate the effect on filterability and protein and colloidal stability by completing preliminary laboratory trials.

### PACKAGING AND STORAGE CONDITIONS

1 kg bag

Sealed package: store in a cool, dry, well-ventilated area.

Open package: carefully reseal and store it as indicated above.

Product for Oenological Use, in accordance with:  
Reg. (CE) N. 606/2009