



ENARTIS TAN FRUITAN

COMPOSITION

Blend of grape tannin extracted from seed of white grapes, condensed tannin extracted from exotic wood species, chestnut tannin.

GENERAL FEATURES

Appearance: creamy beige-colored granules with a delicate grape aroma.

ENARTIS TAN FRUITAN is a blend of condensed tannins, many extracted from fresh, physiologically-ripe, white grape seeds. These proanthocyanidinic tannins interact with anthocyanins (the molecule responsible for color in red wines) binding them and protecting them from oxidation. The use of ENARTIS TAN FRUITAN during fermentation on skins, or immediately after alcoholic fermentation allows for better color retention and improved color stability over time.

ENARTIS TAN FRUITAN increases the body and fresh fruit character of wine, as well as increasing overall wine aromatics. ENARTIS TAN FRUITAN can also mask excessive astringency which may reduce the need for further finings.

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

APPLICATIONS

Red and rosé wines

- During fermentation and immediately after malo-lactic fermentation
 - To stabilize the color of red wines and rosés.
- During wine maturation
 - To improve structure and aromatic complexity
 - To refresh aromas and enhance fruit notes
 - To mask vegetal character

Sparkling wine:

- To assist in the removal of yeast lees and to improve structure and aromatic complexity

DOSAGE

During fermentation: 10 - 20 g/hL (0.8 - 1.6 lb/1000 gal)

In wine: 3 - 10 g/hL (0.25 - 0.8 lb/1000 gals)

For sparkling wines, during secondary fermentation 1 - 3 g/hL (0.08 - 0.25 lb/1000 gals)

INSTRUCTIONS FOR USE

Dissolve one part ENARTIS TAN FRUITAN 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 FRUITAN 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 CONDITIONS

1 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