








## TANNINS

# ENARTISTAN LAST TOUCH

Tannin for the *liqueur d'expedition*

	<b>COMPOSITION</b> White grape skin tannin, oak tannin.
	<b>GENERAL CHARACTERISTICS</b> EnartisTan Last Touch is a tannin for perfecting sparkling wine before bottling. The grape skin tannin improves wine structure and revives aroma, especially when used in bottle fermented sparkling wines which have been aged on lees for a long time. Oak tannin increases redox potential, thus opening wine aroma and widening its complexity with elegant vanilla, caramel and coffee notes. EnartisTan Last Touch effects are amplified when used in combination with Surli Velvet or Aromagum.
	<b>APPLICATIONS</b> <ul style="list-style-type: none"> <li>Freshens and widens aromatic bouquet and wine complexity</li> <li>Balances wine, increases aromatic persistence and opens wines for early consumption</li> <li>Reinforces wine structure</li> </ul>
	<b>DOSAGE</b> 0.5 - 5 g /hL (0.04 - 0.4 lb/1,000 gal)  Average recommended dosage: 2 g/hL
	<b>INSTRUCTIONS FOR USE</b> Dissolve EnartisTan Last Touch at a 1:10 ratio in water or wine while mixing continuously. Add homogenously to the <i>liqueur d'expedition</i> . Performing laboratory trials is advised to evaluate the sensory impact and to determine the best dosage.
	<b>PACKAGING AND STORAGE CONDITIONS</b> 1 kg  Sealed package: store in a cool, dry, well-ventilated area. Opened package: carefully reseal and store as indicated above.
	<b>COMPLIANCE</b> Product made of raw material is in compliance with the following specifications: Codex OEnologique International  Product approved for winemaking in accordance with Reg. (EU) 2019/934  <u>Product approved for winemaking by the TTB in accordance with 27 CFR 24.246.</u> Legal Limit: The residual amount of tannin, calculated in gallic acid equivalents, shall not exceed 0.8 g/L in white wine and 3.0 g/L in red wine. Only tannin which does not impart color may be used in the cellar treatment of juice or wine. Total tannin shall not be increased by more than 150 milligrams/liter by the addition of tannic acid (poly-galloylglucose).

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.