



# ENARTIS TAN MAX NATURE

## **ENOLOGICAL TANNIN FOR REMOVING OFF AROMAS IN WINE**

### COMPOSITION

Mixture of oak tannin and condensed tannins extracted from exotic wood species.

### GENERAL CHARACTERISTICS

Appearance: light brown powder with a delicate odor of chamomile.

ENARTIS TAN MAX NATURE is a mixture of condensed and ellagic tannins formulated to facilitate aromatic cleanliness and complexity in wines while removing or masking off aromas such as herbaceous, reduced, and even elevated acetic (volatile acidity) aromas.

ENARTIS TAN MAX NATURE also positively contributes to mouthfeel volume and structure without increasing astringency.

### APPLICATION

#### **For Red and white wines**

- Increases aromatic cleanliness and remove off aromas
- Increases fruity and floral notes
- Contributes to mouthfeel volume and structure

### DOSAGE

White wines: 3 - 5 g/hL (0.25 - 0.41 lb/1000 gal)

Red wines: 10 - 15 g/hL (0.8 - 1.2 lb/1000 gal)

### INSTRUCTIONS FOR USE

Dissolve one part ENARTIS TAN MAX NATURE 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 MAX NATURE 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 CONDITIONS OF STORAGE

1 kg and 10 kg bag

Sealed package: keep the product in a cool, dry, well-ventilated area.

Opened package: carefully reseal the package and keep 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