

**TANNINS**

# ENARTISTAN MICROX

Enological tannin for micro-oxygenation

	<p><b>COMPOSITION</b> Ellagic tannin extracted from French oak, tannin extracted from white grape seeds.</p>
	<p><b>GENERAL CHARACTERISTICS</b> EnartisTan Microxis a mix of ellagic tannins extracted from untoasted oak and low molecular weight grape seed tannins. It was specifically designed to be used during macro- and micro-oxygenation. When used with a controlled addition of oxygen (macro-oxygenation) prior to malolactic fermentation, it maximizes oxygen contribution to color stabilization via condensation through acetaldehyde bridge. As a result of a better color stability, wine will have a bigger structure and better mouthfeel. When used during micro-oxygenation or during wine ageing, EnartisTan Microx has a remarkable effect in reducing herbaceous notes, enhancing the perception of varietal fruit aromas and stabilizing wine redox potential.</p>
	<p><b>APPLICATIONS</b> Post-fermentation phase of red and rosé wines:</p> <ul style="list-style-type: none"> <li>▪ Promote color stability</li> <li>▪ Improve antioxidant protection</li> <li>▪ Adjust redox potential</li> <li>▪ Reinforce wine structure and tannic profile</li> </ul>
	<p><b>DOSAGE</b> Rosé wine : 2-10 g/hL (0.16 – 0.8 l/1,000 gal) Red wine: 5 – 20 g/hL (0.4 – 1.6 lb/1,000 gal)</p>
	<p><b>INSTRUCTIONS FOR USE</b> Dissolve in 10 parts water or wine while mixing continuously. Add uniformly to wine during a pump-over with a dosage pump or Venturi tube. Performing laboratory trials is advised to evaluate the sensory impact of the tannin and determine the best dosage. While it is recommended to add EnartisTan Microx during the early stages of wine maturation, it can be added as late as 1-2 weeks prior to bottling. When added close to bottling, it is important to evaluate the effect on filterability and protein and colloidal stability by completing preliminary laboratory trials.</p>
	<p><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.</p>
	<p><b>COMPLIANCE</b> Product approved for winemaking in accordance with Reg. (EU) 2019/934 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).</p>

*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.*