



ENARTIS TAN RED FRUIT

COMPOSITION

Blend of condensed tannin extracted from the wood of red fruit trees.

GENERAL FEATURES

Appearance: brownish granules.

ENARTIS TAN RED FRUIT is a blend of condensed tannins, many extracted from the wood of red fruit trees. These proanthocyanidinic tannins are bonded to aromatic precursors such as nor-isoprenoids (β -ionone, β -damascenone) that when found in wine are responsible for aromas of berries and red fruits. During alcoholic fermentation, these precursors can be liberated by yeast strains with intense β -glycosidase activity (Enartis Ferm Red Fruit, ES 488 and ES 454). As a result, wines are enriched with aromas of cherry, strawberry, plum, blueberry, and raspberry that, during fermentation, integrate with the varietal aromas produced from grapes.

Moreover, the condensed tannins of ENARTIS TAN RED FRUIT help wine color stability and their antioxidant efficiency also prevents oxidation of primary aromas.

APPLICATIONS

Red and rosé wines

- To increase the aroma of red fruit and protect primary aromas in young and medium-aged red wines, and rosés
- In order to liberate the aromatic precursors contained in ENARTIS TAN RED FRUIT, it must be added to must, or during alcoholic fermentation.

DOSAGE

Red grapes: 10 - 30 g/100 kg (0.2 - 0.6 lb/ton)

Rosé must: 2 - 15 g/hL (0.16 - 1.2 lb/1000 gals)

ENARTIS TAN RED FRUIT should be added to must in two fractions: the first at yeast inoculation, the second at 1/3 of alcoholic fermentation. In the case of rotten grapes, it's preferable to use a strong antioxidant tannin such as ENARTIS TAN Blanc or ENARTIS TAN Rouge at the yeast inoculation, and to add ENARTIS TAN RED FRUIT in one addition at 1/3 of alcoholic fermentation.

INSTRUCTIONS FOR USE

Dissolve one part ENARTIS TAN RED FRUIT 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.

PACKAGING AND STORAGE

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:

Regulation (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).