



# ENARTIS TAN RICH

## ENOLOGICAL TANNIN

### COMPOSITION

Blend of condensed tannins derived from exotic wood species, oak tannin and tara tannin.

### GENERAL FEATURES

Appearance: brown granules.

**ENARTIS TAN RICH** is a blend of condensed and ellagic tannins extracted from oak. When used during maceration, ENARTIS TAN Rich protects from oxidation and aids in color stabilization. Moreover, it improves the structure of the wine as well as increasing aromatic complexity by contributing light oak aromas.

In white wines, it improves sensory quality and helps with clarification and protein stability.

Used after malo-lactic fermentation, **ENARTIS TAN RICH** improves color hue and helps with clarification while increasing overall wine stability.

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

### APPLICATIONS

#### **Red wines**

- Color stabilization in must and red wines

#### **White wines**

- Aids in clarification and protein stabilization

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

- Increased structure and aromatic complexity

### DOSAGE

During maceration: 200 - 600 g/ton of grapes (0.44 - 1.32 lb/ton of grapes)

During fermentation of white juice: 10 - 15 g/hL (0.8 - 1.2 lb/1000 gals)

After malo-lactic fermentation: 5 - 20 g/hL (0.4 - 1.6 lb 1000 gals)

### INSTRUCTIONS FOR USE

Dissolve one part **ENARTIS TAN RICH** 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 RICH 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

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

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 indications supplied are based on our current knowledge and experience, but do not relieve the user from adopting any necessary safety precautions, or from using the product properly.