








**TANNINS**

**ENARTISTAN RICH**

Enological tannin

	<p><b>COMPOSITION</b> Condensed tannin extracted from exotic species wood, gallic tannin and oak tannin.</p>
	<p><b>GENERAL CHARACTERISTICS</b> When used during white, red and rosé wine maturation, EnartisTan Rich:</p> <ul style="list-style-type: none"> <li>▪ Improves protein stability and clarify without affecting structure and without imparting astringency or dryness</li> <li>▪ Reduces the content of metals potentially responsible for turbidity and oxidation of color and aromatics</li> <li>▪ Increases antioxidant protection of wine</li> <li>▪ Improves cleanliness by preventing and treating the appearance of reduced notes</li> </ul> <p>Finally, the granule shape of EnartisTan Rich facilitates water and wine dispersion and reduces the formation of dust that is irritating to cellar staff.</p>
	<p><b>APPLICATIONS</b> White, red and rosé wine</p>
	<p><b>DOSAGE</b> 5 - 20 g/hL (0.4-1.7 lb/1,000 gal)</p>
	<p><b>INSTRUCTIONS FOR USE</b> Dissolve EnartisTan Rich at a 1:10 ratio in water or wine while mixing continuously. Add to wine during a pump-over with a dosage pump or Venturi tube. When used in wine, performing laboratory trials is advised to evaluate the sensory impact and to determine the best dosage. While it is recommended to add EnartisTan Rich 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</p> <p>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</p> <p>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.*