



# ENARTIS TAN SKIN

## ENOLOGICAL GRAPE TANNIN

### COMPOSITION

High molecular weight condensed tannins obtained from fresh white grape skins.

### GENERAL FEATURES

Appearance: fine brick-red granules with an intense grape smell.

**ENARTIS TAN SKIN** are condensed tannins extracted from selected grapes through a special process that preserves the original structure of the skin tannin. Due to the tannin's large degree of polymerization, this product is recommended for use during alcoholic fermentation. This degree of polymerization enables the product to interact with wine macromolecules, thus making it possible to stabilize color by forming stable compounds between tannins and anthocyanins. It protects from oxidation due to the antioxidant action of the polyphenols; and provides balance and structure.

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

### APPLICATIONS

#### **Red wines**

- *During red fermentation*
  - For color stabilization

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

- *In white and red wines ready for bottling or during maturation*
  - To improve body and flavor complexity

### DOSAGE

During white juice fermentation: 5 - 20 g/hL (0.4- 1.6 lb/1000 gal)

During red grape fermentation: 50 - 300 g/ton (0.1 - 0.6 lb/ton)

Wine: 3 - 20 g/hL (0.25 - 1.6 lb/1000 gal)

### INSTRUCTIONS FOR USE

Dissolve one part ENARTIS TAN SKIN into 10 parts water or wine, stirring continuously. Add the solution slowly to the must/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 SKIN 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).