

TANNINS

ENARTISTAN SKIN

Enological grape tannin

	<p>COMPOSITION High molecular weight condensed tannins obtained from fresh white grape skins.</p>
	<p>GENERAL CHARACTERISTICS EnartisTan Skin is a condensed tannin obtained through a specific extraction process able to preserve the native form of the polyphenolic substances contained in grape skins. Its particular chemical structure reduces the protein content in must, thus improving the protein stabilization of white wine and the color stability of reds. In white wine, it improves clarification, protein stability and, due to its ability to chelate metals, helps to prevent ferric and copper casse haze. In all wine, it increases antioxidant protection and preserves structure and fruity aroma. The granule form of EnartisTan Skin facilitates dispersion in water and wine and prevents dust formation which can irritate cellar staff.</p>
	<p>APPLICATIONS</p> <ul style="list-style-type: none"> ▪ Clarification and protein stabilization of must and white wine ▪ Color stabilization in the vinification of red and rosé wines ▪ Prevention of iron and copper haze in white wine ▪ Antioxidant protection
	<p>DOSAGE Musts: 5 - 20 g/hL Wines: 3 - 20 g/hL</p>
	<p>INSTRUCTIONS FOR USE Dissolve EnartisTan Skin at a 1:10 ratio in water, wine or must while mixing continuously. Add to the mass during pump-over with a dosage pump or Venturi tube. Performing laboratory trials is recommended to evaluate the sensory impact of the tannin and in order to determine the best dosage. While it is recommended to add EnartisTan Skin 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>PACKAGING AND STORAGE CONDITIONS 0.5 kg, 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>COMPLIANCE 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.