



ENARTIS TAN SLI

UNTOASTED OAK TANNIN TO PROVIDE ANTIOXIDANT PROTECTION AND PROLONGED WINE FRESHNESS (Shelf-Life Improvement)

COMPOSITION

Oak Tannin (*Quercus alba*).

GENERAL CHARACTERISTICS

APPEARANCE: fine brown powder, with a pleasant woody aroma

The unique feature of ENARTIS TAN SLI is its production process, since from the wood treatment up until the final drying process of the extract no high temperatures are used. This prevents any type of oxidation of the tannins and consequently, in contrast to other oak tannins that have been exposed to high temperatures, it will not increase the redox potential of the wine but rather will tend to decrease it slightly and maintain it stable over time.

ENARTIS TAN SLI maintains all of the other properties of oak tannins to chelate metals such as copper and iron and to capture sulphur components that are responsible for reduced aromas, however thanks to its impact on the redox potential of the wine it is more efficient at maintaining the aromatic freshness of the wine, by protecting it from oxidation and hence improving its shelf life.

The careful selection of the wood and the at least 24 months of aging of the staves from which ENARTIS TAN SLI is extracted, ensures that there are no herbaceous nor bitter notes, that it is smooth and that when used at the lowest recommended dosages it has a minimal impact on the sensory quality of the wine. At higher dosages, ENARTIS TAN SLI, contributes to the smoothness, aroma and harmony of the wine.

APPLICATIONS

To use during the storage in the winery, at bottling and during any winery operation that expose the wine to oxidation risks: as an antioxidant and redox potential stabilizer in order to preserve the aromatic freshness and colour as well as prolong the wine shelf life.

To cure and prevent reduction aromas caused by the formation of sulphur components.

DOSAGE

As an antioxidant: 0.5 - 2 g/hL

To improve the sensory characteristics:

- White and Rosé wines: 0.5 - 8 g/hL
- Red Wines: 2 - 15 g/hL

INSTRUCTIONS FOR USE

Dissolve **ENARTIS TAN SLI** into 10 parts of water or wine, stirring continuously. Add the solution slowly to wine while mixing, if possible using a Venturi tube or a dosing pump.

It is advisable to first conduct preliminary laboratory trials to evaluate the sensory impact of the tannins and to determine the best dosage. When added close to the bottling it is important to check the effect on the filterability and the protein and colloid stability of the wine through preliminary laboratory tests.

PACKAGING AND STORAGE CONDITIONS

0.5 kg

Sealed package: keep in a cool, dry, well-ventilated area.

Open package: carefully reseal and keep it as above indicated.



Tannins

ENARTIS TAN SLI

Product approved for winemaking, in accordance with:
Reg. (CE) N. 606/2009

Product approved for winemaking by the TTB.

Legal limit: the residual amount of tannin shall not exceed 0.8g/l in white wine and 3.0g/l in red wine (in Gallic acid). Only tannin which does not impart color may be used. Total tannins shall not be increased by more than 150mg/L (in tannic acid).