



# ENARTIS TAN SUPEROAK

## COMPOSITION

A mixture of oak and condensed tannins.

## GENERAL CHARACTERISTICS

Appearance: beige powder

TANELOL SUPEROAK is a mixture of oak and condensed tannins specifically designed for addition during all phases of maturation. When used in early stages of maturation or during micro-oxygenation, ENARTIS TAN SUPEROAK is highly effective in stabilizing red wine color. TANELOL SUPEROAK contributes volume and suppleness in the mouth, and adds light notes of toasted wood. It is suitable for either white or red wines, and can be added early in maturation, or shortly before bottling.

## APPLICATIONS

### **Red wines**

- *Immediately after fermentation*
  - For color stabilization.
- *Micro-oxygenation*
  - To reinforce the natural polyphenolic components of wine.
- *During maturation*
  - To increase suppleness, balance, cleanliness and aromatic complexity. In some cases, it helps to soften the sensation of astringency and bitterness.
- *Antioxidant properties*

### **White wines**

- *During storage*
  - To increase structure, balance, cleanliness and aromatic complexity. In some cases, it helps to soften the sensation of bitterness.
- *Antioxidant properties*

## DOSAGE

White wines: 5 - 10 g/hl (0.4 - 0.8 lbs/1000 gal)

Red and rosé wines: 5 - 20 g/hl (0.4 - 1.6 lbs/1000 gal)

## INSTRUCTIONS FOR USE

Dissolve one part ENARTIS TAN SUPEROAK 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 SUPEROAK 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.