



ENARTIS TAN TOTAL FRUITY

MIX OF CONDENSED TANNINS FOR ANTIOXIDANT PROTECTION AND FRUITY AROMA INCREASE IN RED WINES

COMPOSITION

Mix of condensed tannins extracted from wood of red fruit trees and fresh white grape skins.

GENERAL FEATURES

ENARTIS TAN TOTAL FRUITY is obtained using a particular extraction and drying process that is done at low temperatures to prevent the oxidation of polyphenolic and volatile substances naturally found in the original wood.

For this reason TAN TOTAL FRUITY contains

- Tannins with great antioxidant capacity;
- Terpenes, nor-isoprenoids and other aromatic substances that are conserved thanks to the low temperature extraction;
- Wood polysaccharides

TAN TOTAL FRUITY is particular suitable for red and rosé wines when added during aging or before bottling. It enhances wine fruit aroma (black cherry, red fruits, berries etc) as effect of the aromatic compounds extracted from wood together with tannins. The polysaccharide fraction increases sweetness and softness while tannins lift structure and antioxidant protection.

APPLICATIONS

During aging of red and rosé wines to:

- enhance red fruit aroma;
- soften down over ripe fruit notes that can lead to oxidation;
- increase the antioxidant protection and colour stability;
- increase wine ageing potential.

Before bottling to:

- enhance red fruit aroma;
- refresh wine aroma and taste;
- Increase the antioxidant protection of sulphur dioxide.

DOSAGE

During ageing: 2 – 20 g/hL

Before bottling: 0.5 - 5 g/hL

INSTRUCTIONS FOR USE

Dissolve ENARTIS TAN TOTAL FRUITY in a 1:10 ratio in water or wine and add to the mass during a pumping over, preferably with Venturi tubes.

It is advisable to first do laboratory trials to evaluate the sensory impact of the tannins and in order to determine the best dosage. It is best to add ENARTIS TAN TOTAL FRUITY in the first aging stages up until the last 1-2 weeks before bottling. If added close to the bottling it is important to evaluate the effect on filterability and protein and colloidal stability by completing preliminary laboratory trials.

PACKAGING AND STORAGE CONDITIONS

1 kg bag

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

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

Product for Oenological Use, in accordance with:

Reg. (CE) N. 606/2009