








TANNINS

ENARTISTAN UNICO #2

	<p>COMPOSITION Condensed tannin extracted from the wood of red fruit trees.</p>
	<p>GENERAL CHARACTERISTICS EnartisTan Unico #2 is a condensed tannin extracted from the wood of red fruit trees utilizing an innovative production technique. The unique low pressure and low temperature production method prevents oxidation of desirable volatile oak compounds which therefore remain intact in the tannin and reactive to volatile wine compounds.</p> <p>EnartisTan Unico #2 can be used during the aging of all types of wine but red and rosé wines have the best results in terms of protein stabilization, color and prevention of oxidation phenomena (browning, aromatic loss, increase in acetaldehyde content, etc.).</p> <p>The synergic reactivity of EnartisTan Unico #2 with wine aroma molecules enhances the expression of varietal fruit aromas. In terms of taste, due to the extraction technique that allows the polysaccharide component of the tannin to remain intact, the sensations of softness, structure and sweetness are increased while harshness is reduced.</p>
	<p>APPLICATIONS During aging for:</p> <ul style="list-style-type: none"> ▪ Fining of white and red wines ▪ Protein and color stabilization ▪ Prevention of hazes and oxidative phenomena ▪ Increased sensory cleanliness
	<p>DOSAGE White Wines 1 - 5 g/hL (0.08 – 0.4 lb/1000 gal) Red Wines 1 - 15 g/hL (0.08 – 1.2 lb/1000 gal)</p>
	<p>INSTRUCTIONS FOR USE Dissolve EnartisTan Unico #2 in 5 - 10 parts of water or wine with continuous mixing. Add to the entire volume using a dosing pump or a Venturi tube.</p> <p>Performing laboratory trials is advised to evaluate the sensory impact of the tannin and in order to determine the best dosage. It is best to add EnartisTan Unico #2 in the first stages of ageing up until the last 1-2 weeks before bottling. If 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 0.25 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.