



# ENARTIS TAN UVA

## **ENOLOGICAL TANNIN DERIVED FROM GRAPES**

### COMPOSITION

Condensed tannin extracted from white grape seeds.

### GENERAL FEATURES

Appearance: red-brown granules with grape and fruity aromas.

ENARTIS TAN UVA is a pro-anthocyanidin tannin extracted from mature white grape seeds. Pro-anthocyanidin tannins form stable interactions with anthocyanins, the molecules responsible for red wine color. The addition of ENARTIS TAN UVA to must or wine just after alcoholic fermentation produces not only a better reaction between tannins and these pigment molecules, but also leads to earlier and increased color stability. The product is especially recommended for under-ripe grapes where full polyphenol maturity may not have been reached, or grapes in which extensive *Botrytis* infection has taken place. In white wines, ENARTIS TAN UVA can remove unstable proteins, and reduce the quantity of bentonite necessary to achieve protein stability. Moreover, the addition of ENARTIS TAN UVA improves the structure, mouthfeel and complexity of white, red or rosé wines, while bringing out fruity notes. Finally, it can mask light astringency in some red wines, helping to avoid or to reduce the use of fining agents.

### APPLICATIONS

#### **Red Wines**

- *During alcoholic fermentation, or just after malo-lactic fermentation*
  - for stabilizing color
- *Especially useful during short maceration processes, when fewer polyphenols are extracted*
- For grapes that are not at full phenolic maturity
- For must obtained from *Botrytis*-infected grapes
- *During secondary fermentation*
  - to help clarification, and to improve the structure and aromatic complexity

#### **White Wines**

- To remove unstable proteins in white wines

#### **Red, White and Rosé Wines**

- To increase the body and aromatic complexity

### DOSAGE

Fermentation of red grapes: 100 - 200 g/ton (0.2 - 0.4 lb/ton)

Wine: 3 - 10 g/hL (0.25 - 0.8 lb/1000 gal)

During secondary fermentation: 1 - 3 g/hL (0.08 - 0.25 lb/1000 gal)

### INSTRUCTIONS FOR USE

Dissolve one part ENARTIS TAN UVA 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 UVA 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

0.5 kg

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.



## *Tannins*

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# **ENARTIS TAN UVA**

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).

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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