

ENARTISTAN V

Grape seed tannin

COMPOSITION

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GENERAL CHARACTERISTICS EnartisTan V is a tannin obtained by extraction with water, rich in low molecular weight proanthocyanidins,

Condensed tannin extracted from unfermented white grape seeds.

recommended in red and rosé winemaking to:

- Promote the formation of stable anthocyanin-tannin color complexes over time
- Promote the elimination of grape proteins and improve the protein stability of white and rosé wines
- Reduce the action of oxidase enzymes (tyrosinase and laccase) and the chemical oxidation of wine
- Enhance fruity notes

APPLICATIONS

Red and rosè vinification

- In must to promote clarification, protein stabilization, antioxidant protection and color stabilization
- In thermovinification or short macerations to balance the polyphenolic content of must
- Must obtained from grapes that do not reach adequate phenolic maturity



DOSAGE

10-30 g/hL (0.8-2.5 lb/1,000 gal)

INSTRUCTIONS FOR USE

Dissolve EnartisTan V at a 1:10 ratio in water or wine while mixing continuously. Add to wine during a pumpover with a dosage pump or Venturi tube.

PACKAGING AND STORAGE CONDITIONS

1 kg

Sealed package: store in a cool, dry, well-ventilated area. Opened package: carefully reseal and store as indicated above.

COMPLIANCE

Proo Reg

Product approved for winemaking in accordance with Reg. (EU) 2019/934

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 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.