



SPARKLING WINES

ENARTISTAN STYLE

Tannin for preventing reduction during second fermentation



COMPOSITION

Untoasted oak tannin



GENERAL CHARACTERISTICS



EnartisTan Style is a tannin particularly efficient in preventing and treating sulfur off flavors caused by mercaptans. Neutral on the nose and soft on the palate, it helps produce an aromatically clean wine without modifying the sensory profile. When used at high dosages, it contributes structure and aromatic complexity.

EnartisTan Style's antioxidant effect helps preserve a higher amount of free sulfur dioxide, aromatic freshness and longer lasting color.



APPLICATIONS

During base wine preparation for second fermentation to:

- Prevent reductive character appearance during second fermentation.
- Enhance aromatic complexity and structure.



1-10 g/hL (0.08 - 0.8 lb/1,000 gal)



INSTRUCTIONS FOR USE

Dissolve in 10 parts water or wine while mixing continuously to avoid clumps. Add to base wine during a pump-over with a dosage pump or Venturi tube.

Performing laboratory trials is recommended to evaluate the sensory impact of the tannin and to determine the best dosage.



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

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 equivalents). 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) (poly-galloylglucose).

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.