








TANNINS

ENARTISTAN ANTIBOTRYTIS

Hydrolysable tannin with antioxidant and antioxidasic activities

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|  | <p>COMPOSITION Mixture of gallic tannins and ellagic chestnut tannin.</p> |
|  | <p>GENERAL CHARACTERISTICS EnartisTan Antibotrytis is a blend composed of the tannins most effective in limiting oxidation processes that damage musts and wines:</p> <ul style="list-style-type: none"> Gallic and ellagic tannins help the deproteinization of must and wine help the removal of tyrosinase and laccase, oxidase enzymes responsible for the oxidation of musts produced respectively by grapes and <i>Botrytis cinerea</i>. Ellagic tannins chelate both copper and iron, metals involved in the chemical oxidation of wine, and copper, in the oxidation of musts as cofactor of tyrosinase and laccase activity. <p>In the treatment of must and wine from healthy grapes, and especially in those obtained from grapes affected by <i>Botrytis</i>, EnartisTan Antibotrytis prevents the loss of quality caused by the oxidation of color matter and aromas and performs an antioxidant action synergistic with SO₂.</p> |
|  | <p>APPLICATIONS</p> <ul style="list-style-type: none"> Antioxidant and antioxidasic treatment of must and wine obtained from grapes affected by <i>Botrytis cinerea</i> and rot Mechanical grape harvesting Long transport time from vineyard to cellar Pre-fermentative maceration Antioxidant protection of must and wine Improved protein stability |
|  | <p>DOSAGE Must: 3 - 20 g/hL Wine: 2 - 10 g/hL</p> |
|  | <p>INSTRUCTIONS FOR USE Dissolve EnartisTan Antibotrytis at a 1:10 ratio in water or wine while mixing continuously. Add to grapes as soon as must is extracted. Add to wine during pump-over with a dosage pump or Venturi tube. When used in wine, performing laboratory trials is recommended to evaluate the sensory impact of the tannin and in order to determine the best dosage. While it is recommended to add EnartisTan Antibotrytis during the early stages of wine maturation, it can be added as late as 1-2 weeks prior to bottling. When 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 1 kg, 10 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> |

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.

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).

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