








TANNINS

ENARTISTAN DARK CHOCOLATE

	<p>COMPOSITION Tannin extracted from French oak.</p>
	<p>GENERAL CHARACTERISTICS EnartisTan DarkChocolate is a tannin obtained from Limousin forest oak with lengthy seasoning. It can be used for fining, protein stabilization of white and rosé wines and to reduce the content of iron and other metals such as copper, which are responsible for haze and oxidative phenomena (browning, aromatic loss, increase in acetaldehyde content, etc.). The use of EnartisTan Dark Chocolate as a wine fining and stabilizing agent:</p> <ul style="list-style-type: none"> ▪ prevents and treats the formation of reduction notes ▪ respects structure and organoleptic balance ▪ enhances oak notes in wines aged in barrels
	<p>APPLICATIONS During aging for:</p> <ul style="list-style-type: none"> ▪ Fining of white and red wines ▪ Protein stabilization of white and rosé wines ▪ Prevention of hazes and oxidative phenomena due to iron and other metals ▪ Increased sensory cleanliness ▪ Prolong the life span of barrels
	<p>DOSAGE White wines: 0.5 - 5 g/hL Red wines: 0.5 - 15 g/hL</p>
	<p>INSTRUCTIONS FOR USE Dissolve EnartisTan Dark Chocolate in a 1:10 ratio in water or wine while mixing continuously. Add to wine during a pump-over with a dosage pump or a Venturi tube. Performing laboratory trials to evaluate the sensory impact of the tannins and in order to determine the best dosage is advised. It is best to add EnartisTan Dark Chocolate 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 0.5 kg 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 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.