








TANNINS

ENARTISTAN E

Grape seed tannin

	<p>COMPOSITION Condensed tannin extracted from unfermented white grape seeds.</p>
	<p>GENERAL CHARACTERISTICS EnartisTan E is a tannin obtained by extraction with water and purification that obtains a high concentration of low molecular weight proanthocyanidins, mainly monocatechins. Due to its composition, the use of EnartisTan E is recommended during the early stages of winemaking and micro-oxygenation of red wines to:</p> <ul style="list-style-type: none"> ▪ 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
	<p>APPLICATIONS Red and rosé vinification:</p> <ul style="list-style-type: none"> ▪ In must to promote clarification, protein stabilization, antioxidant protection and color stabilization ▪ During micro-oxygenation and racking to increase the positive effect of oxygen on color stability and the reduction of herbaceous notes: <p>During the aging of white, red and rosé wines</p> <ul style="list-style-type: none"> ▪ To promote clarification, protein stabilization, prevention of ferric and mineral casses and improve antioxidant protection
	<p>DOSAGE Red and rosé must: 5 - 20 g/hL (0.4-1.7 lb/1,000 gal) Micro-oxygenation and red wines: 3 - 15 g/hL (0.25-1.3 lb/1,000 gal) White and rosé wines: 0.5 - 3 g/hL (0.04-0.25 lb/1,000 gal)</p>
	<p>INSTRUCTIONS FOR USE Dissolve EnartisTan E at a 1:10 ratio in water or wine while mixing continuously. Add to wine during a pump-over with a dosage pump or Venturi tube. When used in wine, performing laboratory trials is advised to evaluate the sensory impact of the tannin and determine the best dosage. While it is recommended to add EnartisTan E 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 Sealed package: store in a cool, dry, well-ventilated area. Opened package: carefully reseal and store as indicated above.</p>
	<p>COMPLIANCE Product made of raw material is in compliance with: Codex OEnologique International</p> <p>Product approved for winemaking in accordance with Reg. (EU) 2019/934</p> <p>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.