








TANNINS

ENARTISTAN FRESH FRUIT

Mix of condensed tannins for aging

	<p>COMPOSITION Blend of condensed tannins extracted from exotic species wood and fresh white grape skins.</p>
	<p>GENERAL CHARACTERISTICS EnartisTan Fresh Fruit is obtained by a special extraction and drying process at low temperature that prevents the oxidation of the polyphenolic component and volatile substances naturally contained in the original wood. For this reason, EnartisTan Fresh Fruit is reactive with the wine-protein substances and has a great antioxidant capacity. Recommended especially for white and rosé wines, EnartisTan Fresh Fruit revitalizes wine aroma, reduces oxidized and overripe fruit notes, reduces the sensation of astringency, increases sweetness and softness and protects against oxidation.</p>
	<p>APPLICATIONS During aging, particularly white and rosé wines to:</p> <ul style="list-style-type: none"> ▪ enhance the antioxidant protection of sulfur dioxide; ▪ reduce overripe fruit notes that prelude oxidation; ▪ freshen aroma and taste with citrine and floral notes; ▪ prolong aromatic youth.
	<p>DOSAGE 0.5, 10 g/hL</p>
	<p>INSTRUCTIONS FOR USE Dissolve EnartisTan Fresh Fruit at a 1:10 ratio in water or wine while mixing continuously. Add to wine during pump-over with a dosage pump or Venturi tube. 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 Fresh Fruit 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 the following specifications: Codex OEnologique International 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.