








**TANNINS**

**ENARTISTAN SLI**

Untoasted oak tannin to provide antioxidant protection and prolonged wine freshness (Shelf Life Improvement)

	<p><b>COMPOSITION</b> Tannin extracted from untoasted American oak (<i>Quercus alba</i>).</p>
	<p><b>GENERAL CHARACTERISTICS</b> The unique feature of EnartisTan SLI is its production process: from wood treatment until the final drying process of the extract, no high temperatures are used. This prevents any type of oxidation of the tannins and consequently, in contrast to other oak tannins that have been exposed to high temperatures, it will not increase the redox potential of wine, but rather tend to decrease it slightly and maintain it over time. EnartisTan SLI maintains all of the other properties of oak tannins to chelate metals such as copper and iron, responsible for starting oxidation reactions, and to capture sulfur components that are responsible for reduction aroma. However, due to its impact on the redox potential it is more efficient at maintaining the aromatic freshness of the wine by slowing down the aging process, hence improving its shelf life. The careful selection of wood and the at least 24 months of aging of the staves from which EnartisTan SLI is extracted, ensures that there are no herbaceous or bitter notes, that it is smooth and has a minimal impact on the sensory quality of the wine.</p>
	<p><b>APPLICATIONS</b> In white, red and rosé wines for:</p> <ul style="list-style-type: none"> <li>▪ Antioxidant protection: for use during storage in the winery, at bottling and during any winery operation that risks wine exposure to oxidation.</li> <li>▪ Improvement of wine shelf life: as an antioxidant and redox potential stabilizer, it helps to preserve wine aromatic and color freshness.</li> <li>▪ Treatment and prevention of reduction aromas caused by the formation of sulfur components.</li> </ul>
	<p><b>DOSAGE</b> As an antioxidant: 0.5 - 2 g/hL before any operation that exposes wine to air White and rosé wines: 0.5 - 8 g/hL Red wines: 2 - 15 g/hL</p>
	<p><b>INSTRUCTIONS FOR USE</b> Dissolve EnartisTan SLI 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. 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><b>PACKAGING AND STORAGE CONDITIONS</b> 0.5 kg  Sealed package: store in a cool, dry, well-ventilated area. Opened package: carefully reseal and store as indicated above.</p>
	<p><b>COMPLIANCE</b> 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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