

TANNINS

ENARTISTAN UVA

Enological grape seed tannin

	<p>COMPOSITION High molecular weight condensed tannin extracted from white grape seeds.</p>
	<p>GENERAL CHARACTERISTICS EnartisTan Uva is a microgranulated tannin obtained from mature white grape seeds. In red and rosé wines, when added at the beginning of aging, it facilitates the formation of condensed pigments that ensures intense and lasting stable color. In white wines, it improves protein stabilization and reduces the quantity of bentonite necessary to achieve stability. Moreover, its addition enhances fruit aromas and improves structure, mouthfeel and complexity of all types of wine.</p>
	<p>APPLICATIONS Vinification in red and rosé wines</p> <ul style="list-style-type: none"> ▪ To promote color stabilization in must and wine at the end of alcoholic or malolactic fermentation. ▪ Supplement the lack of natural polyphenols in wine made from unripe grapes, produced with high yields per hectare or from young vineyards. ▪ To limit the activity of laccase in wines obtained from grapes affected by <i>Botrytis</i>. <p>White wine</p> <ul style="list-style-type: none"> ▪ Improve protein stability. <p>White, red and rosé wines</p> <ul style="list-style-type: none"> ▪ Improve body and aromatic complexity. <p>Secondary fermentation</p> <ul style="list-style-type: none"> ▪ Facilitate lees separation and improve the body and aromatic complexity.
	<p>DOSAGE Red wine: 3 - 10 g/hL White wine: 1 - 5 g/hL During secondary fermentation: 1 - 3 g/hL</p>
	<p>INSTRUCTIONS FOR USE Dissolve EnartisTan Uva at a 1:10 ratio in water, wine or must while mixing continuously. Add to the mass 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 Uva 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 0.5 kg, 1 kg</p> <p>Sealed package: store in a cool, dry, well-ventilated area. Opened package: carefully reseal and store as indicated above.</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.



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).

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