








TANNINS

ENARTISTAN UVASPEED

	<p>COMPOSITION Condensed tannin extracted from unfermented white grape skins.</p>
	<p>GENERAL CHARACTERISTICS EnartisTan Uvaspeed is a tannin extracted from the skins of unfermented white grapes specifically for the treatment of wine during ageing. The speed with which the extraction process is carried out avoids any kind of oxidation and microbiological degradation and obtains a perfectly intact tannin in its native form. In red and rosé wines, when added at the beginning of the ageing process, it favors the formation of condensed pigments that provide an intense and stable color in the long term. In white wines, it improves protein stabilization and reduces the use of bentonite. In all types of wine, it performs an intense antioxidant activity, preserves structure, and enhances softness and the expression of fruity notes.</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 infect with <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, aromatic complexity and varietal fruit expression. In some cases, it helps to reduce astringency and bitterness.
	<p>DOSAGE White and rosé wine: 3 - 15 g/hL (0.25-1.3 lb/1,000 gal) Red wine: 5 - 20 g/hL (0.4-1.7 lb/1,000 gal)</p>
	<p>INSTRUCTIONS FOR USE Dissolve EnartisTan Uvaspeed at a 1:10 ratio in water, wine or must while continuously mixing. 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 Uvaspeed 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>
	<p>COMPLIANCE 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 (in gallic acid equivalents) shall not exceed 0.8 g/L in white wine and 3.0 g/L in red wine. Addition of tannin shall not impart wine color. Total addition shall not exceed 150 mg/L (calculated 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.