







**TANNINS**

# ENARTISTAN FRUITAN

Tannin for must and wine

	<p><b>COMPOSITION</b> Condensed tannin extracted from exotic species wood, grape seeds tannin and chestnut tannin.</p>
	<p><b>GENERAL CHARACTERISTICS</b> EnartisTan Fruitan is a polyvalent tannin that can be useful in several applications. In red and rosé must, EnartisTan Fruitan:</p> <ul style="list-style-type: none"> <li>▪ Helps must and future wine fining</li> <li>▪ Improves protein stability</li> <li>▪ Helps maintain fresher, more stable and more appealing color over time</li> <li>▪ Improves aromatic freshness and enhances fruit aromas</li> <li>▪ Increases antioxidant protection of both juice and wine</li> <li>▪ Increases wine structure without adding astringency</li> </ul> <p>When used during white, red and rosé wine maturation:</p> <ul style="list-style-type: none"> <li>▪ Improves clarity and protein stability</li> <li>▪ Protects aroma and color from oxidation and increases fruit character</li> <li>▪ Improves aroma by reducing herbaceous notes and freshening the aroma and taste of oxidized wine</li> <li>▪ Increases structure and balance without imparting astringency or dryness</li> </ul> <p>Finally, the granule shape of EnartisTan Fruitan facilitates water and wine dispersion and reduces the formation of dust that is irritating to production staff.</p>
	<p><b>APPLICATIONS</b></p> <ul style="list-style-type: none"> <li>▪ Red and rosé must</li> <li>▪ Micro-oxygenation</li> <li>▪ During white, red and rosé wine maturation</li> </ul>
	<p><b>DOSAGE</b> Musts: 10 - 20 g/hL (0.8-1.7 lb/1,000 gal) Wine: 3 - 10 g/hL (0.25-0.8 lb/1,000 gal)</p>
	<p><b>INSTRUCTIONS FOR USE</b> Dissolve EnartisTan Fruitan 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 and determine the best dosage. While it is recommended to add EnartisTan Fruitan 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><b>PACKAGING AND STORAGE CONDITIONS</b> 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 made of raw material is in compliance with:  
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).

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