

PERFECTING WINES NATURALLY

enartis

Crafting wine is an art

Sometimes Mother Nature provides grapes that are challenging to produce the wine you need to deliver to the eager wine lover. Other times the market may ask for something completely unexpected and you are then faced with a market demand that was not exactly planned for.

So, what can you do? Well, tannins and polysaccharides are strategic tools that can allow for wine polishing with increased wine quality.

PERFECTING MOUTHFEEL

Common opinion is that adding a tannin means increasing wine astringency. Nothing could be more wrong. Tannin additions can help balance wine mouthfeel by minimizing alcoholic sensation or increasing the perception of structure and volume. Similarly, this can be done with polysaccharides.

PERFECTING AROMA

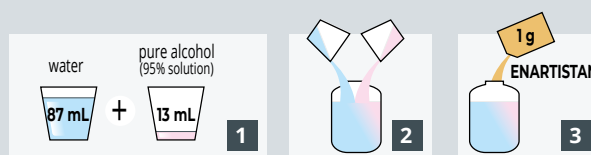
Depending on their origin, tannins can heighten specific wine aromas such as fruit, oak and spice notes. A tannin extracted from grape skin, for example, can be used to enhance fruitiness in a wine with an overwhelming oaky character. At the opposite end of the spectrum, an oak tannin can perfect the under-oaked character of a wine that must be bottled before the ideal maturation period in barrel is completed.

CORRECTING OR PREVENTING DEFECTS

Tannins and polysaccharides can prevent and treat defects that diminish overall wine quality. For this application, they are often more effective and more respectful of wine quality and less labor intensive than traditional curative tools.

How to choose the Enartis tannins?

When deciding on which Enartis Tan to use and at what dosage, it is important to understand the organoleptic and technical characteristics of each tannin by performing preliminary tasting trials. A simple and rapid method consists of dissolving 1 g of Enartis Tan in a solution made with 87 mL water and 13 mL 95% alcohol (190 proof).



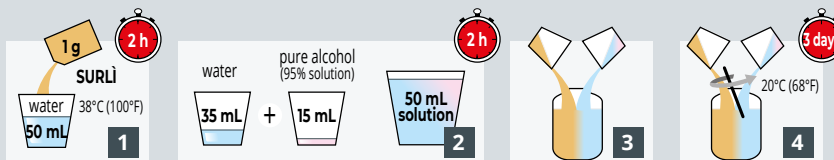
This solution can be used for rapid sensory tests: 1 mL of this solution in 100 mL of wine is equivalent to 10 g/hL of Enartis Tan.

! Tannin solution prepared as above can be used for four months when stored below 25°C (77°F).

How to choose Surli product

To determine which Surli to use and the appropriate dosage, we recommend doing the following lab bench trial:

1. Rehydrate 1 g of Surli in 50 mL of water at 38°C (100°F) for 2 hours.
2. Meanwhile, prepare a 50 mL solution with 15 mL alcohol 95% (190 proof) and 35 mL water.
3. After 2 hours, add the 50 mL alcohol solution to the suspension and let cool at room temperature with periodic mixing.
4. The final solution must be kept at a temperature of at least 20°C (68°F) and mixed two or three times daily for at least three days.





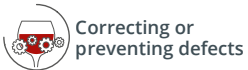
The solution is now ready to add directly to wine being treated. 1 mL in 100 mL of wine corresponds to a dose of 10 g of Surli per 1 hL.

! Surli Elevage, Surli Vitis Plus, Surli Velvet, and Surli Velvet Plus can be simply dissolved in a 15% alcohol solution and be used immediately, as Enartis Tan. Surli solution prepared as above can be used for 1-2 months when stored in the refrigerator at 4°C (39°F).

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Legend

-  Early maturation
-  Anytime from early maturation to bottling

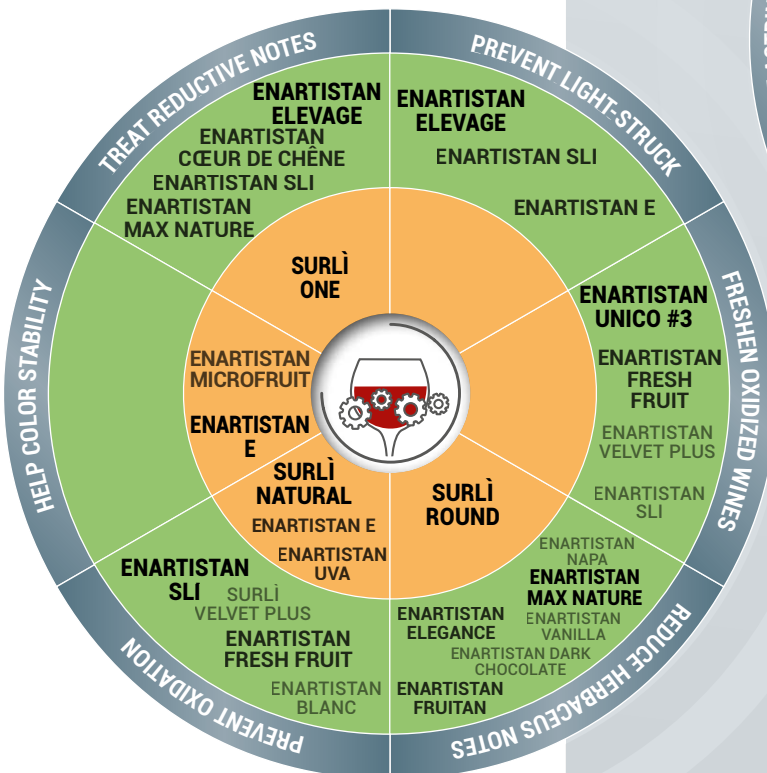
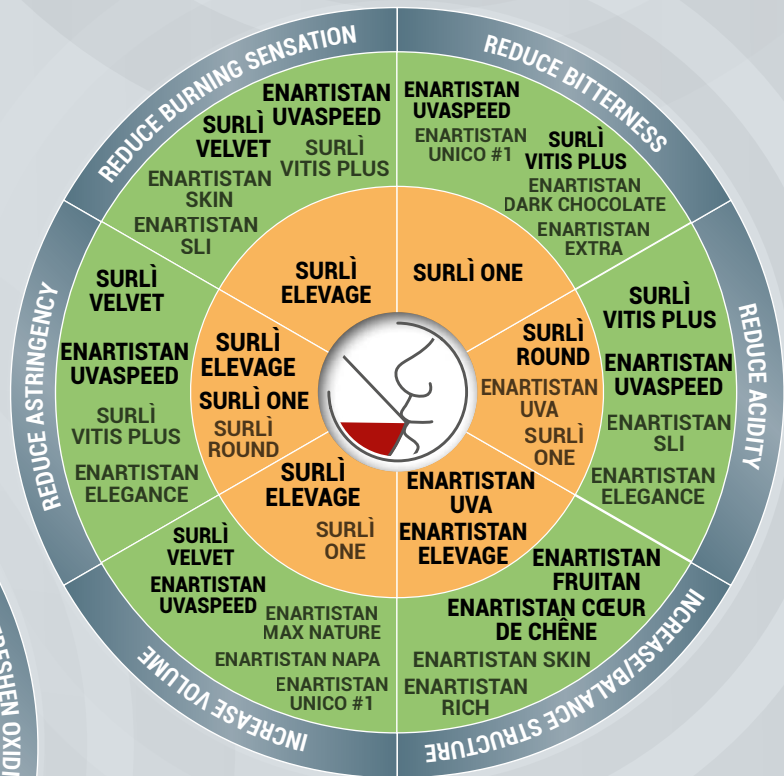
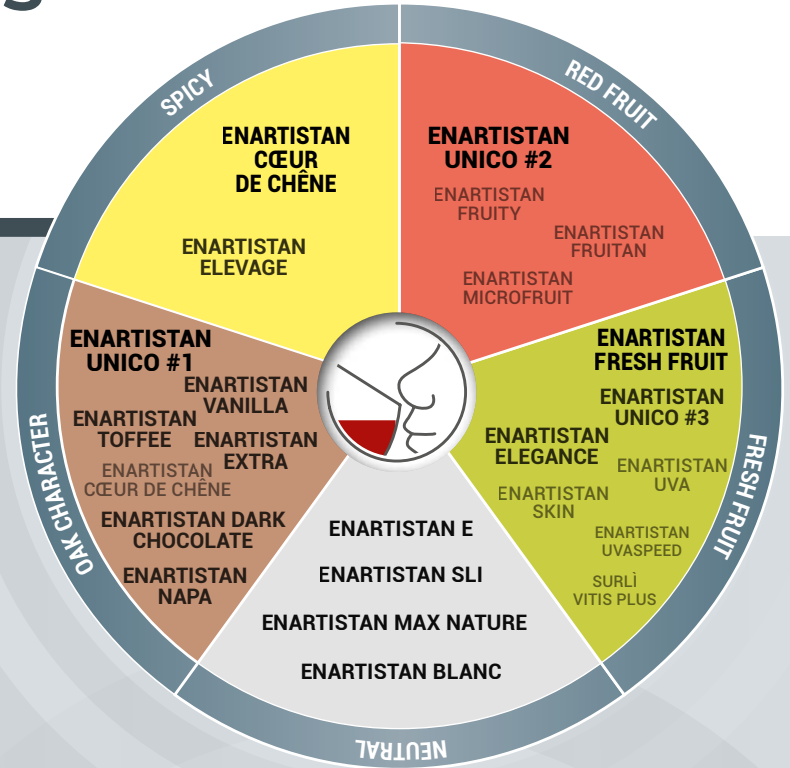


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