

HOW TO USE THE ENARTIS SENSORY IMPROVEMENT KIT

Welcome to the Enartis Sensory Improvement Kit, designed to help winemakers fine-tune mouthfeel, balance, and structure in their wines. This kit includes a curated selection of tannins, polysaccharides, and Arabic gum, allowing you to explore their impact on sensory characteristics in a controlled setting.

Start by selecting the wine to be treated and use the provided dosage guidelines to add the desired product to each sample. Gently stir or swirl to integrate the product and assess the changes in structure, mouthfeel, balance, and aroma profile. Compare treated samples to the untreated control and adjust dosages as needed to achieve the desired result.

Whether you're refining a wine or troubleshooting a problem, this kit is a practical tool to help you achieve greater precision in winemaking.

For additional guidance, contact your Enartis representative.

EnartisTan CDC	EnartisTan DC	EnartisTan MEL	EnartisTan TOF	EnartisTan VNL	UNICO #1
EnartisTan NAPA	EnartisTan SKIN	EnartisTan UVA	EnartisTan UVASPEED	EnartisTan FF	UNICO #2
EnartisTan CIT	EnartisTan FT	EnartisTan MAX NATURE	EnartisTan ELEVAGE	HIDEKI	UNICO #3
EnartisTan SLI	CITROGUM PLUS	MAXIGUM PLUS	SURLÌ VELVET	SURLÌ VELVET PLUS	SURLÌ VITIS

Key:

Oak	Fruit	Mouthfeel	Technical
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Use the below tables to calculate dosages in 50 mL of wine:

Tannins & Polysaccharides	
50 mL SAMPLE	DOSAGE
1 drop	0.80 g/hL
2 drops	1.6 g/hL
3 drops	2.4 g/hL
4 drops	3.2 g/hL
5 drops	4.0 g/hL
6 drops	4.8 g/hL
7 drops	5.6 g/hL

Arabic Gums	
50 mL SAMPLE	DOSAGE
1 drop	90 mL/hL
2 drops	180 mL/hL
3 drops	270 mL/hL
4 drops	360 mL/hL

OAK TANNINS

Tannins extracted from seasoned, toasted oak that enhance aromatic notes traditionally contributed by barrel-ageing.

PRODUCT	DESCRIPTION	DOSAGE
EnartisTan CDC	Extracted from toasted French oak, it contributes to elegant and delicate aromas of vanilla, caramel, and spices. Balances mouthfeel and improves length, softness, and oak integration.	3-10 g/hL
EnartisTan NAPA	Extracted from American oak, it enhances aromas of vanilla, caramel, coconut, coffee, and cocoa. Increases wine structure and adds a perception of sweetness.	3-15 g/hL
EnartisTan DC	Boosts heavy toasted oak characters such as dark chocolate, roasted coffee, and spices. Adds structure, softens astringency, and increases length and complexity.	0.5-15 g/hL
EnartisTan MEL	Prevents reduction and protects against oxidation during maturation. Enhances the oak profile and increases aroma complexity and structure.	1-30 mL/hL
EnartisTan TOF	Enhances the aromatic notes of coffee and caramel in barrel-aged wines. Softens astringency and reduces bitter sensations.	1-15 g/hL
EnartisTan VNL	Enhances the aromatic notes of vanilla, custard, and coconut in barrel-aged wines. Provides structure and softens astringency and bitterness.	1-15 g/hL

CONTRIBUTE FRUITY NOTES

Condensed tannins from white grape skins and seeds and exotic wood species that boost fruity, floral, and varietal notes.

PRODUCT	DESCRIPTION	DOSAGE
EnartisTan CIT	Enhances floral, citrus, and fresh fruity notes while providing antioxidant protection.	2-15 g/hL
EnartisTan FF	Freshens wine aromas, reduces overripe fruit notes, and increases softness and length.	0.5-10 g/hL
EnartisTan FT	Protects anthocyanins from oxidation, improving color stability. Reduces herbaceous notes, improves structure, enhances fruit characters, and freshens aromas.	3-10 g/hL
EnartisTan SKIN	Condensed tannin extracted from fresh white grape skins, it enhances fruitiness and brightness, and builds the mid palate.	3-20 g/hL
EnartisTan UVA	Increases fruit aromas, balances astringency and improves structure, mouthfeel, and complexity.	1-10 g/hL
EnartisTan UVASPEED	Decreases astringent and bitter sensations, and increases softness and structure. Provides intense fruit notes and freshens wine.	3-20 g/hL

ENHANCE MOUTHFEEL

Arabic gums and polysaccharides designed to enhance smoothness, volume, balance, aroma integration, and complexity.

PRODUCT	DESCRIPTION	DOSAGE
CITROGUM PLUS	A blend of gum Arabic from Acacia Seyal and yeast mannoproteins, it reduces bitterness and astringency, builds roundness and volume, and increases the perception of sweetness.	100-300 mL/hL
MAXIGUM PLUS	A blend of gum Arabic from Acacia Verek and yeast mannoproteins, it reduces astringency, softens mouthfeel, and is highly effective at stabilizing color	50-100 mL/hL
SURLÌ VELVET	Completely soluble yeast mannoproteins that enhance aromatic complexity, increase volume and roundness, and reduce astringency.	0.5-10 g/hL
SURLÌ VELVET PLUS	A mannoprotein-rich product with antioxidant properties. Designed to enhance mouthfeel, improve colloidal stability, and add smoothness to wine.	1-10 g/hL
SURLÌ VITIS	Enhances the softness, volume, structure, and perceived sweetness. Reduces bitter sensations and acidity.	2-20 g/hL

TECHNICAL TANNINS

Minimal oak impact with maximum benefits.

PRODUCT	DESCRIPTION	DOSAGE
EnartisTan MAX NATURE	Removes reductive and herbaceous characters and increases fruit and floral notes. Builds mid palate structure and increases roundness.	3-15 g/hL
EnartisTan ELEVAGE	Prevents and treats reductive characters by binding with mercaptans. Contributes to elegant vanilla, caramel, and licorice notes.	2-15 g/hL
HIDEKI	A natural and allergen free alternative to SO ₂ , it provides antioxidant and antimicrobial protection to wine	1-3 g/hL as an antioxidant; 5-10 g/hL as microbiostatic
EnartisTan SLI	Improves wine shelf life with its high antioxidant and antiradical activity. Treats reduction by binding to mercaptans and other sulfur compounds that cause off-aromas.	0.5-2 g/hL as antioxidant; 2-15 g/hL to improve the sensory

UNICO RANGE

Unique line of tannins with no close matches in the market.

PRODUCT	DESCRIPTION	DOSAGE
UNICO #1	Adds elegance and structure to wine. Provides intense and delicate vanilla, chocolate and toasted oak aromas.	1-15 g/hL
UNICO #2	Significantly enhances red fruit aromas such as cherry, black currant, and fresh berries.	1-15 g/hL
UNICO #3	Increases the aromatic freshness of wine and enhances citrus, botanical and floral notes. Excellent for treating slightly oxidized or overripe aromas.	1-10 g/hL

Kit Shelf Life

This kit needs to be stored at cellar temperature and solutions need to be replaced one year after being made. This can be done by contacting Enartis USA and requesting a replacement.

Contact Information

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