

HIDEKI

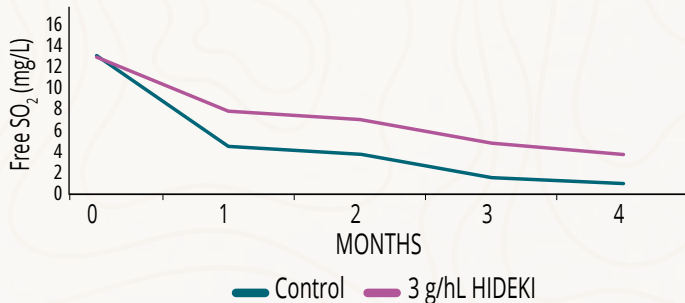
A “SPLENDID” OPPORTUNITY TO PROTECT WINE NATURALLY

The R&D team at Enartis has developed HIDEKI, a balanced blend of ellagic, condensed, and gallic tannins, carefully selected to deliver optimal antioxidant and bacteriostatic performance.

BENEFITS

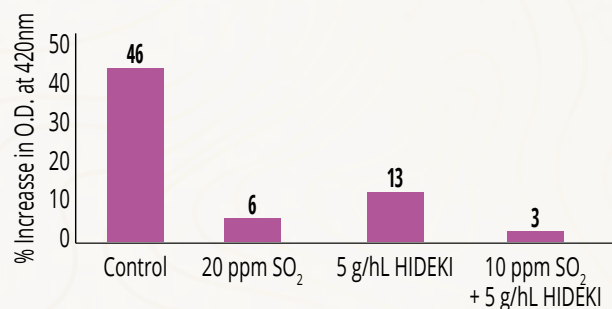
- **Effective protection against chemical and enzymatic oxidation:** As an alternative to SO_2 , it effectively combats oxidation by blocking free radicals.
- **Strong chelating activity:** Reduces the risk of oxidation catalyzed by metals such as iron and copper.
- **Powerful bacteriostatic action:** Inhibits the growth of unwanted bacteria by interfering with the functional proteins of their cells, even in high pH environments.
- **Synergy with chitosan (EnartisStab MICRO M):** When used together, HIDEKI and EnartisStab MICRO M enhance each other's effectiveness, offering superior protection.
- **Natural, safe, and versatile:** Allergen-free and suitable for vegan and organic wine production. It can be applied at various stages, including pre-bottling and ageing, depending on the winemaking objective.
- **Preserves wine quality:** Designed to respect and maintain the sensory balance of the final wine.

White wine with pH 3.5 exposed to air for 10 days. Lower optical density (O.D.) at 420 nm shows that HIDEKI aids with SO_2 management.



Effect on free SO_2 preservation over time

Bottling simulation: White wine in 0.5 L bottles at pH 3.5. HIDEKI is effective in protecting free SO_2 concentration over time.



Effect on oxidized color

enartis

Inspiring innovation.