

EnartisTan ALBA

PURITY FROM PROCESS INNOVATION

Tannin for modern winemaking:
Air-dried oak, temperature-controlled water extraction, and freeze-drying.
Every step is designed to preserve integrity and quality.

BENEFITS

- **Exceptional Stability and Purity:** Freeze-drying preserves the molecular structure of the tannin, ensuring a product that is highly stable over time, easily soluble, and simple to use in the cellar.
- **Maximum Protection of Aromatic Integrity:** Low-temperature water extraction prevents the degradation of delicate compounds, maintaining the tannin's natural antioxidant activity.
- **Ease of Use:** The porous structure created by freeze-drying allows for rapid dispersion in must or wine, simplifying cellar operations.
- **Natural, Safe, and Ideal for Modern Wines:** Sourced exclusively from oak, EnartisTan ALBA is an excellent choice for ageing or pre-bottling.
- **Elegant, Well-Defined Sensory Profile:** Thanks to carefully selected raw materials and a gentle extraction process, it helps reduce perceived bitterness and astringency. The result is enhanced volume, roundness, and overall complexity.

- ▶ **Barbera Red Wine Tasting**
EnartisTan ALBA increases volume, structure, and complexity without increasing astringency.

