



ENARTIS TAN ROUGE

ENOLOGICAL TANNIN FOR COLOR STABILIZATION

COMPOSITION

A blend of condensed tannin extracted from exotic wood species, chestnut tannin and tara tannin.

GENERAL FEATURES

Appearance: fawn-colored granules with a slightly woody smell.

ENARTIS TAN ROUGE is a blend of tannins that is very effective in stabilizing the color of red wines. When used during maceration, ENARTIS TAN ROUGE protects color from oxidation and participates in the formation of stable tannin-anthocyanin compounds. ENARTIS TAN ROUGE increases wine structure without increasing astringency. When used in combination with fining proteins, it can aid in clarification without affecting structure.

The granulated form of ENARTIS TAN ROUGE easily dissolves in water or wine, and reduces the formation of powder that can be irritating to cellar workers.

APPLICATIONS

Red wines

- Grapes with color but poor in tannin
- In must and wine for color stabilization
- As a fining agent in combination with gelatin

DOSAGE

During maceration: 100 – 200 g/ton (0.22 – 0.44 lb/ton) (150 – 400 g/ton if grapes are moldy (0.33 – 0.88 lb/ton)

During wine maturation: 5 - 15 g/hL (0.4 – 1.2 lb/ton)

INSTRUCTIONS FOR USE

Dissolve one part ENARTIS TAN ROUGE into 10 parts water or wine, stirring continuously. Add the solution slowly to the wine while mixing - if possible, using a Venturi tube or a metering pump.

It is recommended to carry out preliminary lab trials to evaluate the sensory contribution of the tannin and to determine the correct dosage. While it is recommended to add ENARTIS TAN ROUGE during the early stages of wine maturation, it can be added as late as 1-2 weeks prior to bottling. In the case of addition close to bottling, it is recommended to evaluate the effect on wine filterability as well as on protein and colloid stability.

When used as fining agent, add ENARTIS TAN ROUGE before gelatin (from hours to one or two days before), aerating the mass moderately.

PACKAGING AND STORAGE

1 kg bag - 15 kg bag

Sealed package: keep the product in a cool, dry, well-ventilated area.

Opened package: carefully reseal the package and keep it as above indicated.

Product approved for winemaking, in accordance with:

Reg. (EC) N. 606/2009

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).

The product is in compliance with the following specifications:

Codex Œnologique International