



ENARTIS TAN MICROFRUIT

ENOLOGICAL TANNIN FOR USE DURING MICROXYGENATION

COMPOSITION

Mix of ellagic oak tannins and condensed tannins extracted from grape seeds, the wood of red fruit plants and the wood of exotic species.

GENERAL FEATURES

Aspect: light brown powder

ENARTIS TAN MICROFRUIT is a mix of ellagic oak tannins and condensed tannins specific for use during rosé and red wine oxygenation.

ENARTIS TAN MICROFRUIT components were chosen for their notable affinity and synergy with oxygen which allows for:

- Pigment stabilization due to their capacity to bind with anthocyanins;
- oxidation protection for color and aroma compounds;
- heightened expression of fresh fruit notes (cherry, grape, wild berry, etc)
- Increased smooth and sweet taste sensations

ENARTIS TAN MICROFRUIT is particularly recommended during microoxygenation when the objective is to reduce herbaceousness, bitterness and astringency. It can be used throughout the post-fermentation phase, up until a month prior to bottling, whenever the wine comes in contact with oxygen (racking, filtration, refrigeration, etc).

APPLICATIONS

Post-fermentation phase of red and rosé wines up until a month prior to bottling to:

- Increase color stability
- Increase fruit notes
- Reduce astringency and increase sweet taste

DOSAGES

During racking: 5 – 10 g/hL

During microoxygenation: 5 – 20 g/hL

INSTRUCTIONS FOR USE

Dissolve ENARTIS TAN MICROFRUIT in 10 parts of water or wine, stirring continually. Add to the mass during a pump over using a dosage pump or Venturi tube.

It is advisable to conduct preliminary laboratory trials to evaluate the sensory impact of ENARTIS TAN MICROFRUIT and to find the right dosage for the desired wine type and product objectives. ENARTIS TAN MICROFRUIT application is recommended starting from the initial maturation phases up until a month before bottling.

PACKAGING AND STORAGE CONDITIONS

1 kg Bag

Closed Package: keep in a dry, cool and ventilated place.

Open Package: close well and store the product as above.

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).

Enological product, according to:

CE Regulation N. 606/2009