



ENARTIS TAN AROM

ENOLOGICAL TANNIN FOR WHITE AND ROSE' WINES

COMPOSITION

Gallic and digallic tannins, yeast hulls rich in peptides with antioxidant effect.

GENERAL CHARACTERISTICS

Appearance: brownish granules with a slight yeasty scent.

ENARTIS TAN AROM is a blend of two powerful families of antioxidant compounds: hydrolysable tannins and yeast hulls rich in antioxidant peptides.

Its application in the pre-fermentation stage of white and rosé vinification increases the protection of varieties and secondary aroma.

Moreover, the release of sulphur aminoacids and peptides represents a source of aromatic precursors for yeast strains able to produce thiolic compounds.

Finally, gallic and digallic tannins help protein removal and reduce bentonite fining.

As a result, the application of ENARTIS TAN AROM allows to produce wines with intense and fresh aroma, stable in the medium-long period.

APPLICATIONS

- Antioxidant protection and stabilization of white and rosé wine colour and aroma
- Enhancement of tropical and spicy aroma
- Removal of unstable proteins during juice settling

DOSAGE

2-20 g/hL.

INSTRUCTIONS FOR USE

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

It's recommended to fraction the dosage: 5-10 g/hL under the press to get the antioxidant protection and the protein removal effect during settling. 5-10 g/hL at yeast inoculation to stimulate thiols production.

PACKAGING AND STORAGE CONDITIONS

1 kg

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).