Inspiring innovation.

TECHNICAL DATA SHEET

TANNINS

ENARTISTAN XC

Enological tannin for red and rosé vinification

COMPOSITION
Low molecular weight mono-catechins and condensed tannins extracted from the wood of exotic species and untoasted oak.

GENERAL CHARACTERISTICS
EnartisTan XC is a blend of tannins selected to promote color stability in young red and rosé wines.

EnartisTan XC helps co-pigment formation between juice catechins and anthocyanins. Co-pigmentation protects pigments from oxidation, limits color loss and intensifies color due to hyperchromic and bathochromic effects. Wines produced with EnartisTan XC have a more intense, darker and stable color.

Oak tannins improve protein stability and favor color stabilization via ethanal bridge.

The granulated form of EnartisTan XC easily dissolves in water or wine and reduces the formation of dust that can be irritating to cellar staff.

APPLICATIONS
EnartisTan XC is to be added to red and rosé must for:
- Production of young and medium aged red wines
- Production of rosé wines
- Improving wine color stability and intensity

DOSAGE
Red vinification: 100-400 g/ton (average dosage 200 g/ton)
Rosé vinification: 5-15 g/hL (0.4-1.3 lb/1,000 gal)

INSTRUCTIONS FOR USE
Dissolve EnartisTan XC in 10 times its weight of water or wine. Add the solution slowly to must while mixing - if possible, use a Venturi tube.

PACKAGING AND STORAGE CONDITIONS
1 kg, 15 kg

Sealed package: store in a cool, dry, well-ventilated area.
Opened package: carefully reseal and store as indicated above.

COMPLIANCE
Product approved for winemaking in accordance with
Reg. (EU) 2019/934

Product approved for winemaking by the TTB:
Legal Limit: The residual amount of tannin (in gallic acid equivalents) shall not exceed 0.8 g/L in white wine and 3.0 g/L in red wine. Addition of tannin shall not impart wine color. Total addition shall not exceed 150 mg/L (calculated in tannic acid).

Esseco s.r.l. – Enartis Division
Via San Cassiano 99
28069 San Martino, Trecate NO, Italia
Tel. +39 0321 790 300 | Fax + 39 0321 790 347
vino@enartis.it

www.enartis.com

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