








TANNINS

ENARTISTAN CIT

Tannin for white and rosé must

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|  | <p>COMPOSITION Blend of gallic tannins and condensed tannins extracted from exotic species wood</p> |
|  | <p>GENERAL CHARACTERISTICS EnartisTan CIT is obtained by a special extraction and drying process at low temperatures which preserves some natural wood compounds that, when added to must, help to enhance the floral and fresh fruit notes of the future wine, especially when used in combination with yeast with intense β-glycosidasic activity (EnartisFerm Top Essence, EnartisFerm Aroma White, EnartisFerm Vintage White, EnartisFerm ES181, EnartisFerm Q Citrus). EnartisTan CIT also increases antioxidant protection and promotes the clarification and removal of unstable proteins, thus improving protein and color stability.</p> |
|  | <p>APPLICATIONS In white and rosé must to:</p> <ul style="list-style-type: none"> ▪ Improve protein stabilization ▪ Improve the color stability of rosé wines ▪ Increase antioxidant protection ▪ Enhance fresh varietal aromas (citrus, apple, white flowers, etc.). |
|  | <p>DOSAGE 2 - 15 g/hL</p> |
|  | <p>INSTRUCTIONS FOR USE Dissolve EnartisTan CIT at a 1:10 ratio in water or wine while mixing continuously. Add to wine during pump-over with a dosage pump or Venturi tube.</p> |
|  | <p>PACKAGING AND STORAGE CONDITIONS 1 kg</p> <p>Sealed package: store in a cool, dry, well-ventilated area. Opened package: carefully reseal and store as indicated above.</p> |
|  | <p>COMPLIANCE Product made of raw material is in compliance with the following specifications: Codex OEnologique International</p> <p>Product approved for winemaking in accordance with Reg. (EU) 2019/934</p> <p>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).</p> |

The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.