








TANNINS

ENARTISTAN FERMCOLOR

Enological tannin for vinification of red wines to be aged

	<p>COMPOSITION Blend of condensed tannins extracted from exotic species wood and ellagic tannins from chestnut trees and tara.</p>
	<p>GENERAL CHARACTERISTICS EnartisTan Fermcolor is a delicate blend of tannins developed to increase the oak-ageing potential of red wines. When added to must, it protects molecules responsible for the color from oxidation and helps the formation of tannin-anthocyanin complexes which remain stable over time. Wine treated with EnartisTan Fermcolor is more complex and intense on the nose, has more structured yet soft mouthfeel and is characterized with a pleasant final sweetness sensation. EnartisTan Fermcolor is also for antioxidant and color protection of grapes used to produce red and rosé wines to maintain softness and sweetness. The granulated form of EnartisTan Fermcolor easily dissolves in water or wine and reduces dust that can be irritating to cellar staff.</p>
	<p>APPLICATIONS</p> <ul style="list-style-type: none"> ▪ Increase the aging potential of red wines ▪ Promote protein and color stabilization of rosé wines ▪ Antioxidant and color protection of grapes used to produce red and rosé wines with soft and sweet structure
	<p>DOSAGE Must: 200 - 400 g/ton</p>
	<p>INSTRUCTIONS FOR USE Dissolve EnartisTan Fermcolor at a 1:10 ratio in water or must while continuously mixing. Add to the mass during pump-over with a dosage pump or Venturi tube.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 1 kg, 10kg 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 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).</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.