








**TANNINS**

**ENARTISTAN UNICO #3**

	<p><b>COMPOSITION</b> A blend of hydrolysable and condensed tannins extracted from wood of exotic species.</p>
	<p><b>GENERAL CHARACTERISTICS</b> EnartisTan Unico #3 reduces redox potential and increases wine resistance to oxidation due to its ability to chelate metals such as copper and iron. Its use in wines that are ageing or close to bottling, has the effect of prolonging shelf life and, in wines subject to oxidation, of improving aromatic freshness.</p>
	<p><b>APPLICATIONS</b> During aging, particularly in white and rosé wines to:</p> <ul style="list-style-type: none"> <li>▪ enhance the antioxidant protection of sulfur dioxide;</li> <li>▪ refresh wine aroma;</li> <li>▪ revitalize wine taste and aroma with citrus and floral notes;</li> <li>▪ prolong wine longevity.</li> </ul>
	<p><b>DOSAGE</b> 1 – 10 g/hL</p>
	<p><b>INSTRUCTIONS FOR USE</b> Dissolve EnartisTan Unico #3 in 1 to 10 parts water or wine with continuous mixing. Add to the entire volume using a dosing pump or Venturi tube. Performing laboratory trials is recommended to evaluate the sensory impact of the tannin and in order to determine the best dosage. It is best to add EnartisTan Unico #3 in the first stages of ageing up until the last 1-2 weeks before bottling. If added close to bottling, it is important to evaluate the effect on filterability and protein and colloidal stability by completing preliminary laboratory trials.</p>
	<p><b>PACKAGING AND STORAGE CONDITIONS</b> 0.25 kg Sealed package: store in a cool, dry, well-ventilated area. Opened package: carefully reseal and store as indicated above.</p>
	<p><b>COMPLIANCE</b> The product is in compliance with the following specifications: Codex Œnologique 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 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.*