








TANNINS

ENARTISTAN SUPEROAK

Tannin for white, red and rosé wine aging

	<p>COMPOSITION Oak tannin and condensed tannin extracted from exotic species wood.</p>
	<p>GENERAL CHARACTERISTICS EnartisTan Superoak is a blend of oak tannins and condensed tannins designed for use during the maturation phase. EnartisTan Superoak:</p> <ul style="list-style-type: none"> ▪ Reduces the copper and iron content of wine, thus reducing the risk of oxidation and turbidity ▪ Helps the clarification process ▪ Contributes to protein stabilization of white and rosé wines ▪ Improves wine aroma by reducing the perception of herbaceous and reduced notes ▪ When used during the early stages of aging of red and rosé wines or during micro-oxygenation, it helps color stabilization
	<p>APPLICATIONS</p> <ul style="list-style-type: none"> ▪ During fining ▪ Prevent iron and copper haze ▪ Improve protein stability of white and rosé wines ▪ Improve color stability of red and rosé wines during micro-oxygenation and during the early stages of aging ▪ Increase antioxidant protection ▪ Improve aromatic cleanliness
	<p>DOSAGE White wine: 5 - 10 g/hL (0.4-0.8 lb/1,000 gal) Red and rosé wine: 5 - 20 g/hL (0.4-1.7 lb/1,000 gal)</p>
	<p>INSTRUCTIONS FOR USE Dissolve EnartisTan Superoak at a 1:10 ratio in water or wine while mixing continuously. Add to wine during a pump-over with a dosage pump or Venturi tube. When used in wine, performing laboratory trials is advised to evaluate the sensory impact of the tannin and determine the best dosage. While it is recommended to add EnartisTan Superoak during the early stages of wine maturation, it can be added as late as 1-2 weeks prior to bottling. When 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>PACKAGING AND STORAGE CONDITIONS 1 kg Sealed package: store in a cool, dry, well-ventilated area. Opened package: carefully reseal and store as indicated above.</p>
	<p>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 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.