








TANNINS

ENARTISTAN MEL

Oak tannin-based preparation

	<p>COMPOSITION Liquid preparation based on ellagic tannin extracted from oak, E414, sulfur dioxide (0,4% ± 0,1 %).</p>
	<p>GENERAL CHARACTERISTICS EnartisTan MEL is an ellagic tannin extracted from French oak, specific for the treatment of white and red wines during aging. It can be used for fining, protein stabilization of white and rosé wines and to reduce the content of iron and other metals such as copper, which are responsible for haze and oxidative phenomena (browning, aromatic loss, increase in acetaldehyde content, etc.).</p> <p>The use of EnartisTan MEL as a wine fining and stabilizing agent:</p> <ul style="list-style-type: none"> ▪ prevents and treats the formation of reduction notes ▪ respects structure and organoleptic balance ▪ enhances oak notes in wines aged in barrels <p>EnartisTan MEL is produced in liquid form to facilitate its use. The process used for its production ensures its uniformity and long-term stability.</p>
	<p>APPLICATIONS During aging for:</p> <ul style="list-style-type: none"> ▪ Fining of white and red wines ▪ Protein stabilization of white and rosé wines ▪ Prevention of hazes and oxidative phenomena due to iron and other metals ▪ Increased sensory cleanliness
	<p>DOSAGE White wines: 1 - 20 mL/hL Red Wines: 2 - 30 mL/hL</p>
	<p>INSTRUCTIONS FOR USE Dilute EnartisTan MEL into 20 parts wine and add the solution to the rest of the mass to be treated. It is advised to first conduct preliminary laboratory trials to determine the best dosage. It is also recommended to add EnartisTan MEL in the early stages of aging up to a maximum of 1 - 2 weeks before bottling. When added close to bottling, it's important to check the effect on filterability and protein and colloid stability of the wine through preliminary laboratory tests.</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 The product is in compliance with the following specifications: Codex Œnologique International Product approved for winemaking in accordance with: Reg. (EU) 2019/934</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.

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).

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