








TANNINS

ENARTISTAN AROM

Enological tannin for white and rosé wines

	<p>COMPOSITION Ellagic tannin, inactivated yeast, gallic tannin.</p>
	<p>GENERAL CHARACTERISTICS EnartisTan Arom is a blend of tannins and inactivated yeast specifically formulated for the treatment of white and rosé juice. The tannins, consisting of hydrolyzable, high molecular weight tannins, are particularly reactive with grape proteins that affect protein stability in finished wines. The inactivated yeast provides amino acids with antioxidant activity that protect aromatic and color compounds and help to preserve wine freshness. EnartisTan Arom is particularly effective for thiol preservation and for the reduction of herbaceous aromas in unripe grapes.</p>
	<p>APPLICATIONS</p> <ul style="list-style-type: none"> ▪ Antioxidant protection of must and wine ▪ Clarification and stabilization of white and rosé must ▪ Enhancement of tropical and spicy aromas coming from thiols ▪ Removal of unstable proteins during juice settling ▪ Production of fruity wines
	<p>DOSAGE 2-20 g/hL (0.16-1.7 lb/1,000gal)</p> <p>It is recommended to divide the addition: 5-10 g/hL after pressing for antioxidant protection and protein removal during settling and 5-10 g/hL at yeast inoculation to stimulate thiol production.</p>
	<p>INSTRUCTIONS FOR USE Dissolve one part EnartisTan Arom into 10 parts water or juice, stirring continuously. Add the solution slowly to juice while mixing using a Venturi tube or a metering pump, if possible.</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 CEnologique 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.